

THE NATIONAL PROVISIONER

OCTOBER 16 • 1948

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THE NATIONAL PROVISIONER

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You can reclaim larger amounts of marketable fats, boost your profits and offset high operating costs easily . . . today! Look what Globe offers in Dry Rendering Equipment:

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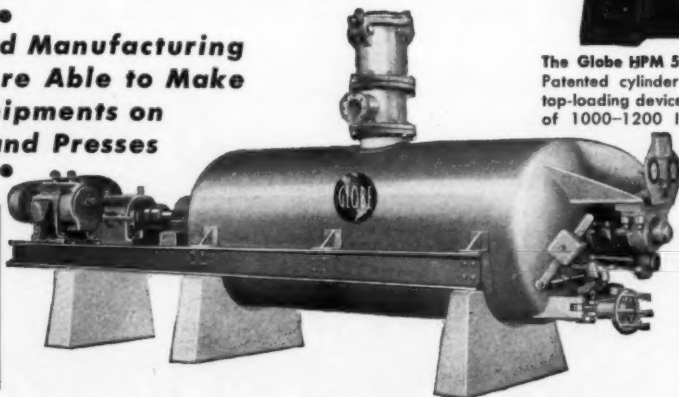
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This Globe equipment was developed after long study and consultations with packinghouse engineers, and has been proved in packing plants all over the country.

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Due to Increased Manufacturing Facilities, We Are Able to Make Prompt Shipments on Cookers and Presses

See the new Globe Catalog for complete engineering data on this and other Globe Rendering Equipment.



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PRODUCERS SUE PACKER OVER SUBSIDY DISPUTE

An unusual suit in which nine California livestock dealers are demanding from the Fresno Meat Packing Co. what they estimate may be between \$80,000 and \$100,000 in federal subsidy money allegedly due them is being tried in Fresno before Ernest Klette, superior judge. The livestock dealers, each operating separately, had a custom arrangement with the packing company under which it slaughtered their cattle, hogs and sheep and sold the meat for them on a commission basis. When the OPA came into existence and slaughtering was placed on a quota basis, the company, in order to obtain a larger quota permit, induced the dealers to sign what turned out to be an agreement to sell their cattle to it outright, the suit alleges.

The dealers now claim they did not understand the arrangement and that, moreover, the federal rules prohibited the payment of subsidies to anybody except the owners of the animals. The suit also alleges the contract did not alter the relationship between them and the company. The company paid them a subsidy of 2c a lb. dressed weight. It received from the government a subsidy of \$1.75, plus 40c per cwt.

The plaintiffs are seeking payment of the difference between the amount of subsidy the government paid the company and the amount the company paid them on the cattle they delivered for slaughter from the time the subsidy first was paid until it was eliminated. They declare the company quit taking their cattle as soon as the subsidy was discontinued by the government.

GIANT CROP OF CORN

Corn production for 1948 is now estimated at 3,567,955,000 bu., an increase of 39,000,000 bu. over the September 1 estimate. It is expected that the record-breaking crop will be almost one-half again as large as the amount produced in 1947. Stocks of old corn on farms on October 1 are estimated at 114,550,000 bu., the lowest for the date since 1937, and compare with average October carryover of 340,666,000 bu. for the 1937-46 period.

QM ASKS CANNED MEAT BIDS

The Chicago Quartermaster Purchasing Office this week invited offerings of 100,000 lbs. of canned beef tongue, bids open October 19; and 99,990 lbs. of canned meat and vegetable hash, bids open October 21. Inquiries should be addressed to the purchasing office at 1819 W. Pershing rd., Chicago 9.

NEW WAGE-HOUR OVERTIME RULING EFFECTIVE MONDAY

The Wage-Hour Administrator stated this week that enforcement of his so-called overtime-on-overtime ruling would begin October 18. In announcing enforcement of new interpretations under the Fair Labor Standards Act regarding certain types of premium payments for work on Saturdays, Sundays, holidays, or at night, Administrator McComb said:

"This action is based on the announcement by the Supreme Court of its refusal to grant a rehearing in the longshore back wage cases originally decided by the court in Bay Ridge Operating Co. v. Aaron and Huron Stevedoring Co. v. Blue on June 7.

"The decision of the Supreme Court leaves the divisions no alternative but to begin enforcement activities of the interpretations laid down in the longshore cases. The principles to be followed are contained in PR-161, released by the divisions on July 11, 1948. The divisions had postponed enforcement of the new positions contained in that release until the Supreme Court decided whether or not to grant rehearing of the longshore cases."

Big Four Pledge Fight Against Anti-Trust Suit

No action on the civil anti-trust suit filed in Chicago on September 15 against Swift & Company, Armour and Company, Wilson & Co. and the Cudahy Packing Co. is expected until early next year. An order has been entered extending until January 10, 1949, the date before which the companies must file an answer or make motions to strike the complaint.

The companies have already indicated that they intend to fight the government's suit charging monopolistic practices (see THE NATIONAL PROVISIONER of September 18, page 15, for specific charges). In a letter to stockholders John Holmes, president of Swift & Company, termed "fantastic" the Justice Department's proposal to dissolve the four companies and reorganize them into 14 separate and competing companies. Such a proposal "indicates an utter lack of knowledge of the business," Holmes asserted. "This action by the government, the effect of which, if carried out, would be to demoralize the most efficient low cost system of food distribution in this country, certainly is not motivated by consideration of the best interests of the livestock producer or the consumer and I can assure you, as owners of this business, that we will fight this unjust and unreasonable suit with all our energy and ability," he told stockholders.

Merit Raises Subject for Bargaining, Court Decides

The U. S. Supreme Court this week, in effect, upheld a circuit court of appeals decision that a meat packer or other employer must bargain with a union before he gives "merit raises" to individual workers. It refused to review the decision by the circuit court in Cincinnati in a case involving J. H. Allison & Co., Chattanooga meat packing company.

For 16 years the packer had been granting increases to employees without notifying or consulting either the employer or the union. The AFL union objected and was successful in getting support for its position from the NLRB.

The Labor Board held that while a merit pay increase might be a "gratuity" that nevertheless it was by law a subject for collective bargaining. The circuit court of appeals at Cincinnati sustained this ruling, and the Supreme Court of the United States has refused to review it. The Justice Department had argued that to bar unions from bargaining about merit pay increases would seriously affect their prestige, and produce resentment and unrest in the union.

The decision rests upon the old Wagner Act. What change might have been made by the Taft-Hartley Act is not clear and the Labor Board has stated publicly that it will take a new case under the Taft-Hartley Act to determine the law under that act.

ANOTHER RATE BOOST ASKED

The nation's rail carriers this week requested the Interstate Commerce Commission to grant them a 5 per cent freight rate increase in addition to the 8 per cent raise they asked on October 1. The railroads are now asking for a total increase of 13 per cent and it is estimated that this would add about \$1,092,000,000 a year to the shippers' freight rate bill.

The carriers have asked that the 8 per cent increase be granted immediately and that the extra five per cent, to cover wage raises, be made effective as soon as possible.

METAL CAN OUTPUT UP

Metal can shipments to packers of all types of products for the first six months of 1948 are approximately 15 per cent ahead of shipments for the same period in 1947, the Can Manufacturers Institute has announced. A 10 per cent rise was charted in the output of food cans for the same period with 903,344 tons listed for 1948 as compared to 819,361 tons for 1947.

Good Communications Between Management and Employees Essential for Company Welfare

SPEAKING before a meeting of the National Association of Refrigerated Warehouses in Chicago last week, H. W. Seinwerth of the industrial relations department of Swift & Company in a talk on "Pruning the Grapevine," stressed the importance of management's obligation to inform employees of the company's policies, activities and financial status.

Seinwerth said that periodic strife between management and labor, typified by costly strikes, the tendency of employees to seek information about company activities from outsiders and misconceptions about the extent, distribution and necessity of company profits resulted from lack of information and consequent misunderstanding. Most people, he declared, believe that industrial profits range from 18 to 25 per cent, consider 10 per cent a fair profit and are unaware of the fact that the actual industrial average for profits is about 5 per cent.

The necessity of plowing back profits into a company to assure its stability and growth is unappreciated by many who think all profits should be divided among the employees. Serious consequences of misinformation among employees may include the lowering of production standards resulting from lower morale and difficulty in carrying out the collective bargaining process.

These serious threats to the welfare of a company can be overcome by the development of a good communications system which will keep all employees well informed. The best employee is the one who knows about company activities and policies; realizing why and how things are being done, he has no fear or distrust of his employer.

Properly informed employees lead to good internal public relations. A company not only must have a good record, but also should get credit for its

record in both its internal and external public relations.

The most essential element in a good communications system, says Seinwerth, is the desire to share information about the business with employees. It is a job which requires the use of three communications media: oral, written and example. Messages to employees must be presented in understandable language to be of any help.

The program must not consist solely of posters and printed pamphlets, but should include day-to-day on-the-job contacts with employees by management.

In presenting material to the employee his interest in the subject should be paramount. He should be made to understand the subject as it is related to his activities and the company.

A good communications system must permit information to flow two ways: from management to the worker and from worker to management.

Check points by which a company can evaluate its communications system, he stated, include the following questions:

Do you tell people in advance about changes that will affect them? Do you always explain why changes are being made? Are your financial reports made interesting and understandable for employees? Are you selling your "good behavior" to your employees as well as you sell your product to your customers? Do you try to help your people better understand the social and economic significance of your company? Is your day-to-day example good? Are your people experiencing the benefits of our system?

In conclusion Seinwerth stated that the grapevine of gossip, half truths and misunderstanding can be pruned by an aggressive and constructive program of sharing information with employees.

Look Magazine Says: Use Canned Meat for Economy

In an article entitled "Main Course From A Can," *Look Magazine* informed its 17,439,000 readers in its issue of October 12 that the family food budget may be aided by the use of canned meats. It also stated that the wide variety of canned meats now available is a boon to the menu-maker. For the individual touch and for variety, it is suggested that herbs, spices or easily made sauces be added. Four recipes using canned meats are given.

The article is complete with pictures showing the use of corned beef hash, luncheon meat, and liver paste or deviled ham. It also includes a partial list of the meats most generally packed by the industry. This editorial feature article was prepared for *Look* by the magazine's staff.

CANADA WILL REDUCE BACON EXPORTS TO GREAT BRITAIN

Canadian government officials expect that both the prices and the quantities of Canadian food contracts with the United Kingdom are due for a considerable downward revision before the end of this calendar year. British government officials are expected in Ottawa in November to complete negotiations with the Dominion government.

Because of a recent trade pact with Denmark, which is a large supplier of bacon and dairy products, it is expected the United Kingdom will greatly increase its bacon purchases from that country and correspondingly reduce its imports of bacon from Canada. It is not felt likely that the contract purchase of bacon will be canceled, as was the case with beef imports in August, but that it will be reduced. The existing bacon contract calls for delivery by Canada of nearly 200,000,000 lbs. in 1948 at \$36 per cwt. for Grade A No. 1 Wiltshire sides. About 250,000,000 lbs. were delivered by Canada during 1947.

NEW RENDERING GROUP

A group of persons interested in the inedible tallow and grease rendering industry in the southeastern states of North Carolina, South Carolina, Georgia, Florida, Mississippi, Alabama, and Tennessee held an all-day meeting in Atlanta, Ga., recently and voted to organize a regional group. Temporary officers were elected as follows: President, Joe Suggs, S & W Rendering Company, Rocky Mount, N. C.; vice president, Fred Smullen, Tampa Soap Corporation, Tampa, Fla.; secretary, Gus Kaufman, G. Bernd & Co., Macon, Ga., and treasurer, G. H. Schoen, Schoen Bros. Co., Atlanta, Ga.

A board of directors composed of one vice president from each of the seven component states was selected. This board will meet soon to develop a constitution, by-laws and other operating procedures for the organization. The Southeastern Regional Renderers Association is the name tentatively selected by the group; it is contemplated that the association will apply for affiliation as the sixth regional area of the National Renderers Association.

NASS FALL CONFERENCE

Advance registration for the fall conference of the National Association of Suggestion Systems, to be held at the Drake hotel, Chicago, November 8 and 9, indicates an attendance of more than 700. Some of the speakers already announced are J. M. Roche, director of personnel, Cadillac Motor Division, General Motors; Ralph Damon, president, American Airlines, and Leslie Groves, vice president, Remington Rand. W. S. Wilcox, an analytical expert, coordinator of the Socony-Vacuum Oil Co. suggestion system, will present data the NASS has collected throughout the year in its surveys.

PACKAGING GLOSSARY

A new and complete Glossary of Packaging Terms has been compiled by Gerry O. Manypenny, chairman of the packaging glossary subcommittee of the standards and practices committee of the Packaging Institute, Inc., and published by that organization for general distribution.

The purpose is to bring about standardization of basic terms used by the industry. The Glossary assembles and refines the work of many trade associations, companies and individuals and makes their combined efforts available in a single volume. Copies are \$1.75 to members and \$2.75 to non-members. The Packaging Institute intends to issue a revised edition of the Glossary each year. It contains a general section on terms and tables of weights and measures, and a more definite list going from adhesives to tubes.

LARD...SURVEY OF TRENDS

LARD is on the march! THE NATIONAL PROVISIONER has no doubt of this after analyzing the results of a survey conducted among hundreds of representative meat packers throughout the United States.

During the last ten to 15 years marked advances have been made in the techniques of processing lard and in imparting to the finished product certain characteristics which consumers appear to deem desirable.

In an earlier article (see THE NATIONAL PROVISIONER of September 18, page 18) we analyzed, in part, the extent to which improvements, changes and new technical knowledge are being applied to lard in the meat packing industry. This article will continue the analysis of the NP survey of lard trends.

It was pointed out in the first article that while the evidence shows lard is moving forward, this does not mean that every packinghouse, or even a majority of meat plants will, within the next two or three years, produce the kind of lard needed to compete on an equal or preferred basis with other types of shortening. It does mean, however, that more and more processors realize the problems they face in changing the characteristics of their product and that they are determined to do so.

The first article covered trends in methods of rendering, refining, hardening, plasticization and stabilization of the finished product. In the following paragraphs we return, temporarily, to a discussion of some of the basic processing practices.

Holding Period for Fats

Packers were asked: "What is the maximum time a charge is held before rendering?"

Six per cent of those replying in the survey did not answer this question; 27 per cent said they hold their fats for less than three hours before rendering; 4 per cent hold for a maximum of eight hours and 10 per cent for a maximum of 12. The balance of those replying hold their fats for more than 12 hours, ranging as high as 72 hours and one week, with the heaviest concentration (21 per cent) holding them for a maximum of 48 hours.

Apparently the use of S. P. fats in lard is now restricted to a few plants since 86 per cent of those replying in the survey said they do not use S. P. fats; 8 per cent said that they do employ small amounts and 6 per cent did not answer this question.

One of the questions asked was of a rather general nature: "How closely do you select fats for lard?" The replies were not too specific. Twelve per cent reported that they follow BAI specifications; 19 per cent trim closely; 27 per

cent said they select very closely; 23 per cent stated that they do not select closely and 17 per cent did not answer the question.

Packers who produce lard by rendering were asked to tell the steam pressure employed. Of this group (representing, of course, only a part of the firms surveyed) 26 per cent use 30 to 40 lbs.; 53 per cent employ 50 to 60 lbs., and 21 per cent use pressures above 69 lbs.

Since the maintenance of the filter press influences lard quality, the firms surveyed were asked: "How often are your press cloths changed?" Forty-eight per cent either replied that they did not employ filter cloths or did not answer the question. While the majority of those who use cloths said that they change them "daily" or "after each run," and one firm has "20,000 lbs." as its limit, others change them weekly or twice weekly and one operator reported "when they get plugged." However, some of the firms which do not change with great frequency clean the cloths thoroughly every day.

Brass-Copper Fittings

Rather a high proportion of companies participating—14.5 per cent—reported the use of brass or copper fittings in the lard department; 69 per cent said they had eliminated these metals and 16.5 per cent did not answer the question.

However, relatively few packers—8 per cent—reported that they had gone so far as to equip their lard departments, in whole or part, with stainless steel, glass or plastic-lined tanks, pipes, etc.

The survey questionnaire asked: "On the whole, how does your lard measure up in regard to odor, color, moisture content, smoke point, titre, f.f.a., stability and flavor?"

The replies indicated at least one point about the packers in the reporting group: too few of them had available, as the result of routine testing, the specific information needed to answer these questions. Only 37.5 per cent were able to give figures on smoke point, stability, moisture content, color, etc., and few of these packers appeared to have complete data covering these points. In many cases the best the survey participants were able to offer was "I don't know," or "no recent tests" or such indefinite descriptions as "good" and "fair" and "slight" and "white."

The highest smoke point reported by any packer was 475 degs. F. and the lowest was 275 to 300 degs. A number of firms reported lard smoke points of 400 degs. or slightly higher, but the bulk fell in the 340 to 390-deg. range with most of the concentration in this group reported to be in excess of 360 degs.

Of the packers who were able to give specific data on their lards, almost all quoted figures on moisture content. The highest moisture content reported was 0.14 per cent and most ranged well below 0.1 per cent with a somewhat doubtful low of .005 per cent coming from one company.

Reports on color ranged from a Red 0.7 and Yellow 2.0 to a Red 2.0 and Yellow 11.0.

The highest free fatty acid content reported was 0.48 per cent and the lowest 0.28 per cent.

Stability in hours (A.O.M.) for lards untreated with antioxidants ranged from 5 to 12 to 15 with the greatest concentration in the 6 to 8-hour bracket.

Through one question in the survey the NP attempted to get a picture of present lard packaging practices and of any plans packers may have to improve their lard containers. The 1-lb. (Peters type) carton is apparently still the most popular consumer package for lard with the 2-lb. and 4-lb. cartons trailing close behind. Many packers also put up part of their production in pails. Fewer processors are employing the less conventional types of containers, although about 12 per cent of those reporting in the survey use round cartons and slightly lower percentages utilize small tins and glass.

Lard Packaging Plans

About the same relationships prevail with respect to additions or changes in packages for lard. Most of those indicating that they have plans for new packages are going into 1-lb., 2-lb. and 4-lb. cartons with a few showing interest in pails, 1 to 3-lb. cans and glass containers.

Packers were also asked for their opinions "about the possibilities of improving the competitive status of lard through improvement in such factors as stability, odor, flavor and packaging?" and whether they had "any evidence that consumers will be ready to pay more for a better lard than they are paying for lard now?"

While a majority of the packers replying expressed optimism about the possibility of improving lard's status, and a number of these said that they believed consumers would pay more for better lard, an undertone of pessimism could be discerned in a great many of the replies. This was brought out most definitely by a query as to whether, in the opinion of those questioned, lard would always be a troublesome problem, or could be elevated to the top position as a shortening, or whether it would be more desirable to minimize lard fat output by working with producers toward leaner hogs.

For example, while expressing opti-

(Continued on page 15.)

RE-EVALUATION OF MATERIALS FOR PACKINGHOUSE EQUIPMENT

EVERY one associated with the meat packing industry is well aware of the advancements made in meat products during and since the war, the ever tightening sanitation requirements, the additional processing needed to meet changed consumer demands, and the increased costs of labor and raw materials.

Less obvious, but quite important to efficient operation, is the effect of these changes on equipment needs and costs and the new materials that have been developed to meet these changing requirements.

These considerations, plus higher labor rates for both maintenance and use, make necessary a re-evaluation of basic materials. The hidden costs in your businesses affected by your equipment, and which in turn affect your equipment selection, have today become a major item in overall plant economy.

Most meat processing is done in steel equipment; so as producers of steel we are interested in your problem.

Only a few years ago the coated metals, such as galvanized and tinned steel, were the best available to the packing industry. They helped produce a product that was satisfactory under conditions existing at that time and became the standard materials for packinghouse equipment.

These metals still do a satisfactory job when carefully maintained. But with the present high costs of labor, the increased cost of production interruptions and other hidden costs, we can no longer think of maintenance of coated metal equipment as a minor expense.

In recent years steel producers have developed stainless steel sheets, strip, bar, and wire suitable for use in meat packing equipment at a cost that can be justified on a service life basis.

Every one has heard of stainless steel but many persons have not had enough time to fully analyze how this material can fit into his overall picture of economy. To do this most effectively requires close cooperation between the steel producer's engineers, who are versed in the

G. H. Klouman, author of this article which gives a new slant on the economy of stainless steel for packinghouse use, is connected with the marketing service department of Armco Steel Corporation, Middletown, Ohio.



mechanics of materials, the equipment manufacturer who knows the design and fabricating requirements, and the meat packer who knows his own production cost limitations.

All of us are interested in finding equipment that will maintain the high product standards demanded by consumers at the lowest possible cost. Yet to buy economically and avoid the pitfalls of false economy we must consider all costs—not just initial costs.

To clarify the comparison of stainless and coated steels, it is necessary to analyze the characteristics of these metals and how they affect the service life and usefulness of specific equipment.

In the first place, stainless steel is not just a single grade of steel, it is a whole family of steels designed for specific uses or fabricating conditions. Basically, these steels contain 11 per

cent or more chromium for resistance to rusting. Additions of nickel, as well as other metals, are made in certain grades to improve corrosion resistance or fabricating properties.

There are more than 30 standard grades, but the most general purpose grade, and the one most widely used for packing plant equipment is 18-8 (containing 18 per cent chromium and 8 per cent nickel).

This popular stainless steel is fully resistant to animal acids and bacteria growth. Moreover, it is not affected by chemical cleansers, caustic detergents, soaps, or other sterilizing solutions used in cleaning food processing equipment. Even in blood drying or sliming operations, stainless steel is completely resistant to the protein content of the animal matter. Therefore, it needs no costly maintenance or protective treatment.

Stainless has a sanitary surface that readily passes the most rigid inspection requirements. There is no opportunity for bacteria or food particles to lodge in well designed equipment since the surface is extremely dense and smooth. This not only reduces labor costs because it can be cleaned more easily but also reduces the possibility of having meat products condemned for bacterial contamination. The smooth surface also eliminates loss of product sustained when casings become snagged on rough surfaces.

No Danger of Flaking

Since stainless is a solid rustless metal throughout, there is no danger of a protective coating chipping, flaking or wearing off and contaminating food. We all know that rust can begin with a pinhole and continue underneath a galvanized or tin coating and sometimes be unobserved for several months. It is then that the meat inspector may find a flake of coating metal in the sausage meat.

Stainless steel is an exceptionally strong metal, which means that equipment can be made lighter yet more durable than similar products made from mild steel. Because of this greater strength/weight ratio, equipment often can be redesigned to do the same job with an appreciable saving in weight and material.

Finally, and very important, the smooth, dense surface of stainless is easy to clean. Mold that forms on the meat in the curing rooms can be easily and quickly washed from the stainless surface. Let's see how this "easy-to-clean" factor affected the cost picture in one case.

Recently we analyzed the cost of a sausage meat truck made of galvanized

MAINTENANCE COSTS ON GALVANIZED SAUSAGE MEAT TRUCK VS. STAINLESS STEEL TRUCK PER YEAR OF SERVICE

Operations	Maintenance Costs (original cost of galv. truck equals 100 per cent)		Saving Made By Use of Stainless Steel Per Cent
	Galvanized Per Cent	Stainless Per Cent	
Scour with stainless pad 1 hour/week Labor @ 2c minute.		85.4	
Estimate 10 minutes needed to clean stainless truck @ 2c minute.		14.1	71.3
Water and steam rinse—2 minutes @ 2c minute.		Same for both	
Time for truck to dry (idle time) ¾ minute @ 2c minute.	1.0	0	1.0
Thorough oiling with paraffin oil—estimate 3 minutes @ 2c minute.	4.2	0	4.2
Regalvanizing cost: every two years 157 lb. (seven times in 15 years) @ 5c lb.	5.0	0	5.0
Preparation for galvanizing 15 minutes @ 2¼c minute.	0.2	0	0.2
Put back in service 15 minutes @ 2¼c minute.	0.2	0	0.2
Total Yearly Maintenance Cost	96.0	14.1	
TOTAL YEARLY SAVINGS IF STAINLESS IS USED.....			81.9 per cent

steel as against one made of stainless steel. This is what we found:

1. Using the price of the galvanized truck as our 100 per cent base, we found that the initial cost of a similar unit in stainless steel was approximately 258 per cent. It was estimated that the life of the galvanized truck was between 10 and 15 years. To evaluate properly the maintenance factor only, we estimated the life of the stainless equipment to be the same, although everyone agreed this was too conservative.

2. This unit was also used in curing luncheon meat and sausage. It had to be scoured with stainless steel pads approximately once a week. The plant engineer estimated that at least one hour a week would be required for a laborer to do this job on a galvanized truck. It was estimated that a stainless truck could be cleaned in 10 minutes. At 2c per minute (labor cost) the savings in cleaning time in one year would equal more than 71 per cent of the initial cost of the galvanized truck.

3. After the galvanized truck was cleaned it had to dry and be coated with paraffin oil. This took about three minutes per truck, but of course, was not necessary with the stainless truck. In a year's time labor costs for this operation amounted to 4.2 per cent of the original cost of the galvanized truck.

4. Because of the severe abuse to a galvanized surface in this cleaning operation, the cost of regalvanizing must be taken into consideration. One packing-house stated that a similar unit must be regalvanized on an average of every two years to meet Bureau of Animal Industry inspection requirements and to eliminate production losses due to condemnation of meat. This meant that the truck had to be regalvanized seven times in 15 years. At 5c per pound the annual cost for regalvanizing the truck body was approximately 5.0 per cent of the original cost of the truck. This

charge would, of course, be eliminated with stainless trucks.

5. Also the yearly labor cost for preparing the truck to be regalvanized and placing it back in service after regalvanizing was approximately .4 per cent of the initial cost.

These costs, totaling more than 81 per cent of the initial galvanized truck cost, represent tangible savings that can be made in one year's time. Thus, if a stainless truck were used, nearly one-third of its original cost (258 per cent) would be saved annually by eliminating these "hidden costs." In 38 months it would pay for itself and would continue saving money for years thereafter.

Now let's look at some of the intangible items that can run the cost of using galvanized or tinned equipment even higher:

6. We cannot calculate the "time-out-of-service" cost. But if shipments to galvanizers are made monthly a unit could be out of service for several weeks each time it is regalvanized. The packer must carry additional trucks to fill in during these periods—another expense eliminated with stainless steel.

7. Another important factor is the loss of production due to condemnation of meat. Only you, as packers, can estimate this. Of course, this is just one cost item in a specific plant under this particular condition, but it well illustrates the importance of "hidden costs" in today's business.

We can suggest many applications where stainless steel should or might be used to effect further economies. Generally, you can follow these basic guides:

1. Use stainless steel where it costs less in the long run.
2. Use stainless where it is needed to protect the quality and flavor of your product.
3. Use stainless steel wherever tightening inspections will make your

present equipment obsolete before it wears out.

The trend is toward stainless. It seems entirely possible that the time will come when all equipment that touches meat will be made of stainless just as is largely the case in dairies and other branches of the food processing industries.

Meat Board Begins Annual Cooking School Programs

A four-day cooking school program centering attention on meat cookery which opened at Chicago Heights, Ill. the week of September 19, has been followed by schools at Quincy, Ill., Mineral Point, Wis. and Cumberland, Md., and will be continued during the next nine months.

Conducted by field home economists of the National Live Stock and Meat Board, the program is designed to be of practical and timely assistance to homemakers in helping to solve their present day problems in meat buying and preparation. At the same time, emphasis is given to the nutritive value of meat. In each city on the schedule the school is sponsored by a daily newspaper.

From 14 to 16 meat and lard recipes will be prepared at each school session, and every homemaker attending a school will receive a new meat recipe book containing all recipes demonstrated.

BOOKLET ON VEAL

Professor Sleeter Bull of the University of Illinois, in conjunction with the Extension Service in Agriculture and Home Economics, has published a 23-page booklet entitled "Veal for the Table," dealing with the use of veal and how to select it. The booklet informs the housewife on the various cuts of veal and method of grading. It features pictures of the cuts and gives the best methods of cooking. It also gives reasons for veal's lower price.

USDA AUGUST DELIVERIES

Deliveries of food and agricultural commodities by the U. S. Department of Agriculture during August included 1,821,258 lbs. of Mexican canned meats to the Department of the Army; 342,000 lbs. of Mexican canned meats under the Foreign Assistance Act, and 189,000 lbs. of Mexican canned meats to cash-paying foreign governments.

CATTLE FROM CANADA

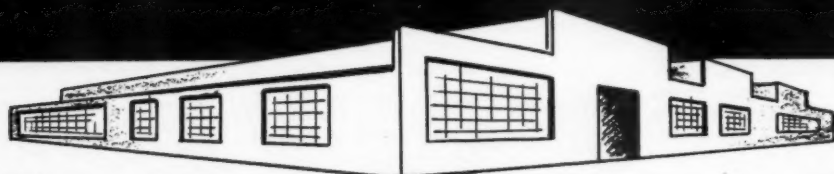
Imports of Canadian slaughter and feeder cattle for the week ended October 6 totaled 14,900 head and calf imports amounted to 681 head. Total imports from August 16 to October 6 were 117,514 head of cattle and 17,244 calves.



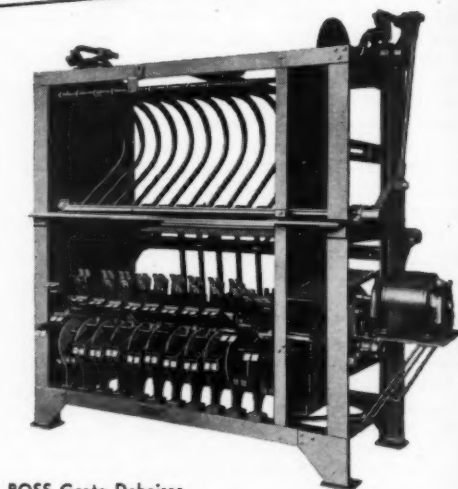
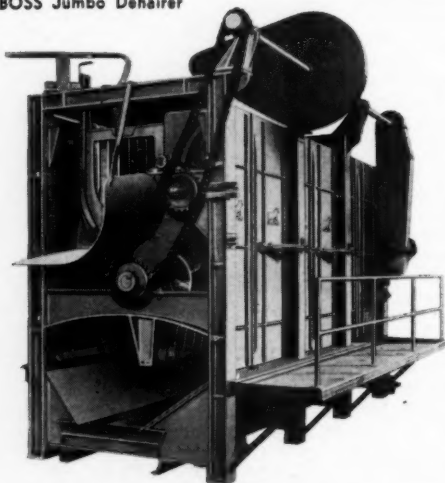
This is the most dramatic scene in steel making. A heat of steel is being "tapped" from a 70-ton electric furnace at one of the Armco plants. An electric furnace refines raw materials faster.

HOG DEHAIRERS

FOR A PLANT THE SIZE OF YOURS



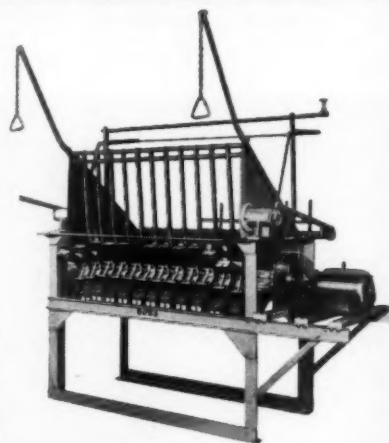
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BOSS Grate Dehairer

BOSS Hog Dehairers, the standard of the industry, are made in sizes to fit **your** plant layout and in capacities (70 to 1,000 hogs per hour) to meet **your** requirements. Perform dehairing operations efficiently and rapidly, and without injury to the carcass. Built for lifetime service.

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"Baby Boss" Dehairer

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PROCESSING *Methods*

FRANKFURT SEASONING TEST

Results of the taste test made by the First Spice Mixing Co. at the American Meat Institute convention in New York have just been announced. The purpose of the test was to determine definite taste preferences with respect to two types of frankfurt seasoning. To obtain valid answers to questions with regard to taste it was necessary to test a large group under conditions approximating normal use.

Two batches of frankfurts made with almost identical meat formulas were used (40 per cent bull meat and 60 per cent pork trimmings and 2 per cent binder), but the No. 1 batch was flavored with a mild seasoning and No. 2 with a dry soluble seasoning somewhat hotter in taste.

At the First Spice booth in the exhibit hall a sufficient number of testers (586) participated to provide a balanced group leveling out too pronounced taste prejudices. Taste reactions proved fairly normal and genuine interest was shown in numerous remarks on the test cards.

The testers were asked: Is there a marked difference in the taste of the two frankfurts? If so, can you tell which is seasoned with natural seasoning and which has concentrated flavor? And finally, which do you prefer and why?

Tabulation of the results showed that only 38 per cent identified the flavor type correctly. However, 76 per cent of the testers showed a distinct preference for the No. 1 frankfurt with the mild seasoning. Twenty-three per cent made their choice in favor of No. 2 with the dry soluble seasoning which had a slight bite indication. One per cent of the participants were undecided and liked or disliked both No. 1 and No. 2.

It was interesting to observe that about 30 per cent of the testers whose appetites were stimulated instinctively asked for another No. 1 frankfurt. Previous taste testing experiments conducted with groups of children had shown similar reactions predominantly in favor of the milder flavor.

The firm's officials believe an explanation of this reaction in favor of mildness is to be found in the flavor sensation as a protective function which guides the individual in his selection or rejection of food. Flavor perception and reaction operate at a low instinctive level and are well adapted for such protective function. In the case of the New York tests, mildness was automatically accepted as harmless by a majority of those participating.

The First Spice firm believes the re-

sults show that meat products with modified flavor are safer than too strongly seasoned products which may establish definite dislikes and prejudices and thus may create sales resistance.

Making Liver Sausage

A midwestern sausage manufacturer wants a good basic formula for the manufacture of liver sausage. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you give me a trustworthy and fairly simple formula and directions for making a good liver sausage?

A basic formula for high quality liver sausage calls for:

50 lbs. pork livers
50 lbs. fresh pork jowls

This formula gives the right percentage of fat, livers, and gelatin to

produce a firm sausage with rich flavor. It is one which should prove popular with consumers everywhere.

SEASONING: A basic spice formula is:

6 ozs. white pepper
2 ozs. ground mace
1 oz. ground marjoram
½ oz. ground cloves
1 lb. peeled onions
3 lbs. salt

The livers are trimmed and washed. Some sausage makers leach the livers for a short time in a cold 20 deg. salometer salt pickle after having first made several incisions lengthwise in them. The livers may be used either raw or scalded.

They are run through the hasher with the onions and if raw are further cut in the silent cutter. The jowls are then hashed through a ¾-in. plate and placed with the liver and onions in a mixer where the spices are added. The flavor of the sausage is improved if the onions are deep-fat-fried before use.

STUFFING: The mixture then is stuffed into hog bungs, beef rounds or middles. If raw livers are being used, the casings must not be stuffed too tightly because the raw livers expand when cooked. Casings are tied with twine and knotted for hanging on sticks; the sausage then is cooked at a temperature of 165 degs. F. until the inside temperature of the product reaches 150 degs. F. The sausage is rinsed to free it of any adhering particles, chilled in a spray of cold water, and delivered to the sausage storage cooler.

BRAUNSCHWEIGER: Product prepared by this same formula can be smoked and used for smoked liver sausage, sometimes called braunschweiger. Liver sausage must be cooled very carefully after cooking if it is to be smoked, because it must be placed in the smokehouse at approximately the temperature of the house itself.

One method employed is to super-chill the outside of the sausage and then let it hang outside the smokehouse until it has dried and until the heat remaining in the center of the sausage has raised the temperature of the outside to the proper point.

If liver sausage is placed in the smoke when too cold, dark rings will form inside the sausage. The sausage should be smoked at a temperature of 90 degs. F. until it has acquired the proper color. The formula given here contains too much fat to permit smoking at higher temperatures. After being smoked the sausage is showered with cold water to cool it and remove any grease or adhering particles; it is then delivered to the sausage storage cooler. Liver sausage is sometimes smoked by placing it overnight in a cold smokehouse.

When Prices
Go UP
DOWN

PRODUCT PRICES CHANGE PRETTY RAPIDLY THESE DAYS.

A car of product sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ¼c variation from actual market price.

Be abreast of today's market by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

USDA Reports Cattle Feeding this Winter Will be About on Same Scale as Last Year

THE number of cattle to be fed this winter will not vary greatly from last year in spite of a record corn crop and large feed supplies available at lower prices, the Bureau of Agricultural Economics reported this week. Feeders and financing agencies are hesitant about increasing their supply of cattle on feed due to their present high price and the uncertainty of future prices of fed cattle. The sharp drop in grain prices and the recent drop in livestock and meat prices have intensified their attitude. The available supply of feed-

ers is somewhat less this season than last because of reduced inventories.

The number of cattle on feed October 1 in several important corn belt states was below the number on October 1, 1947, but relatively not as much below the corresponding period a year earlier as it was in April or during the summer months. The feeder movement into the Corn Belt since July 1 has been about as large as a year ago, but a smaller proportion of these receipts was put on feed before October 1 than last year. In the West, the Pacific Coast

states will apparently feed more cattle than last year, while in the mountain and southern plains states, cattle feeding is expected to be the same or on a smaller scale. In Colorado, a reduction is expected from the record number fed last season.

The 1948 corn crop established a new production record. The crop is of excellent quality, and there is no pressure to feed the crop rapidly as was the case last year.

Hay production in 1948 is less than last year in nearly all of the cattle feeding states. However, the reductions are moderate, and the new hay crop, together with large hay supplies carried over from last year's crop, will be ample for feeding.

Cattle feeders view with caution the investment required for the purchase of feeder cattle. Although feeder cattle prices have recently declined from the high levels of August, the price at four feeder markets for the week ended September 30 was still nearly \$4.00 per cwt. lbs. higher than a year earlier and the highest on record for the period. The substantial reduction in corn prices has not yet encouraged cattle feeders to increase purchases of feeder animals at present prices.

Shipments of stocker and feeder cattle into corn belt states during July-September were approximately the same as last year for the same period. However, October and November are months of heavy feeder cattle movement into the feeding areas, and a change to a more favorable feeder cattle price could increase the number of cattle fed. Shipments during these same months from public markets and direct into Illinois and Nebraska, two important feeding states, are greater than last year by 14 per cent and 4 per cent, respectively. Michigan shows in-shipments that are 1 per cent larger and Wisconsin 26 per cent larger. On the other hand, July-September in-shipments for Iowa are down 6 per cent from last year, Minnesota down 4 per cent, Indiana down 11 per cent and Ohio down 9 per cent.

Information on the number of stocker and feeder cattle that will move from producing areas during the rest of the year is very limited. Slaughter of steers, calves and heifers has been fairly large in relation to inventories, though not so large as last year. The quarantine is still in effect on Mexican cattle. Nearly 100,000 head of slaughter and feeder cattle have been imported into the United States from Canada since restrictions were lifted. About 77,000 head arrived in September.

Present information shows a continued interest in heavy cattle and short-term feeding. The four-market record of stocker and feeder purchases for July-September shows that feeder steers weighing more than 900 lbs. increased 13 per cent over last year while the 700-900 lb. class decreased by 3 per cent. Stocker and feeder calves were down 6 per cent.



Some types still short, but over-all stocks in 13 Ryerson plants are probably the nation's largest.

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RYERSON

NP Survey on Lard

(Continued from page 9.)

mism about lard improvement, one packer replied:

"We think it most desirable to work with producers in minimizing lard fat output. Lard can never be put in top position as a shortening. There are too many packers unwilling to produce a good lard and advertise it; the inferior product keeps the public from having confidence in lard in general."

Another processor commented:

"Lard's position as a shortening can be improved but it will always be a by-product and packers should continue to insist on hogs carrying as little as possible."

One "very optimistic" operator, whose special lard commands a premium, had this to say:

"Lard can have the top position and should not be a problem. Meat, however, is more valuable than lard and the lean meat content of hogs should be maximized."

While some of the packers urged more individual and group advertising to back up lard, others suggested that such promotion should be a part of a more radical and industry-wide approach to the problem. One eastern packer suggested:

"First, adopt a name other than lard to be licensed to participating companies."

"Second, have a standard package or packages and a standard quality maintained by rigid controls and checks."

"Third, carry on a constant nationwide advertising and educational program to be financed by lard sales of participating companies."

Another meat packing company suggested:

"We think the lard problem could be solved if some refiner would set up in business and buy lard from small packers as the cotton oil people do from the crushers. We believe that the packer who is too small to refine or hydrogenate lard will always be troubled with the product and its uniformity."

A southern packer who makes a good lard suggests:

"An educational program to acquaint housewives with the merits of lard would be practical. Not many know it requires less lard to shorten a baked item—therefore when using they measure the same amount as vegetable shortenings. Therefore an odor will be noticeable and they will be able to taste the lard."

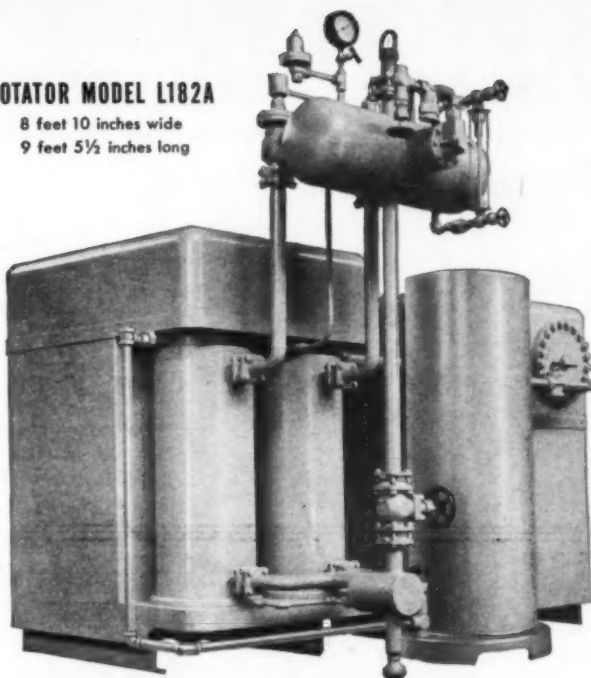
A New England processor is pretty pessimistic about the whole problem:

"As a product, lard or straight pork fat will sell only to cracker bakers and at a low price. It is out as far as homes are concerned."

One interesting point about the cross-section of opinion was the almost unanimous manner in which those replying in the survey urged that something be done to encourage production of leaner hogs carrying less lard fat.

VOTATOR MODEL L182A

8 feet 10 inches wide
9 feet 5½ inches long



10,000 pounds of top-quality Lard per hour!

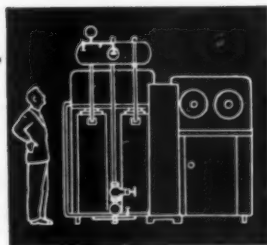
10,000 pounds per hour, chilled and plasticized by a VOTATOR lard processing unit that would just about fit on your bedroom rug! That's speed—and economy. VOTATOR lard processing apparatus does the job on a continuous basis at low cost per pound. And—closed, controlled—it makes sure of lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities starting at 3,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

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The unique qualities of Patapar* Vegetable Parchment make it a perfect material for packaging and protecting foods. Patapar has high wet-strength. It's boil-proof. It resists grease. It has a rich, white texture that lends distinction and sales appeal.

Patapar wrappers can be printed exquisitely with bright colors and modern designs. We do the printing in our own plants, which are specially equipped for printing Patapar economically by letterpress or offset lithography. Our creative department will help you produce a new wrapper design, with new life and sparkle.

On printed Patapar wrappers you get the extra advantage of the Patapar Keymark. This nationally advertised symbol will help remind people that your product is well protected.

Why not get in touch with Patapar now?



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PATAPAR IS IDEAL FOR:

Ham wrappers	Ham boiler liners
Butter wrappers	Tamale wrappers
Lard wrappers	Sausage wrappers
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and many other uses

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• Jacob head of N. Y., Buffalo been as his you third g ready l packing Jacob l Packing father, head o plant. family of the in 1922 preside was sol been Bu resenta New Y clubs, l • The N. C., 25 Ral served tors w



Picture: represent manage Al Wil Omaha Robins Bernste

The Na

Up and down the MEAT TRAIL

Personalities and Events of the Week

● The Fargo Packing Co. has opened a new abattoir in West Fargo, N. D. The one-story cement structure was built at a cost of \$20,000, according to Lloyd Tarvestad, president, and the plant will operate under federal inspection.

● Jacob Paul Dold, who was formerly head of the Dold Packing Co. at Buffalo, N. Y., died on October 12 at his home in Buffalo. He was 60 years old and had been associated with the industry since his youth. He was the eldest son in the third generation of a family which already had made its name in the meat packing industry. His grandfather, Jacob Dold, had founded the Jacob Dold Packing Co. During his childhood his father, the late Jacob Cyrus Dold, was head of the company's Kansas City plant. In 1902 Jacob C. Dold moved his family to Buffalo and became president of the Dold Packing Co. At his death in 1924, his son, Jacob Paul, became president, continuing until the company was sold in 1930. For some time he had been Buffalo and western New York representative of the House of Freidrich, New York city, distributor of meats to clubs, hotels and restaurants.

● The R. & S. Packing Co., Raleigh, N. C., was host recently to a group of 25 Raleigh businessmen. After being served a barbecue at the plant, the visitors were conducted on an inspection

MAYOR GETS SAUSAGE

F. V. Matthews, left, sales manager, Hunter Packing Co., E. St. Louis, presenting Mayor Harry Eielson with a package of Farm Recipe brand pork sausage. The horse and buggy toured the downtown streets of the city recently advertising the sausage.



tour by E. D. Swain, president; R. H. Gee, plant superintendent, and other R. & S. officials. Swain, who established the plant nearly ten years ago, said that it is now valued at approximately \$150,000, employs about 75 persons and last year did a volume of business that approximated \$2,000,000.

● A permit has been issued for construction of a building at 1733 Robidoux st., Los Angeles, for the Baker Rendering Corp. of Arcadia, Calif. The structure will be 40 by 80 ft. in area and will cost \$11,200.

● The McCarthy Packing Co. has been established at 14 Brewster st., Malone, N. Y., to engage in the meat packing business. Members of the firm include Harry McCarthy, former owner of M. E. Monaghan, Inc., wholesale meat firm; Warren Lockerby, former office man-

ager, James J. McCarthy, former salesman, and William H. Shepard, former plant manager, all of North Star Packing Co.

● Clarence M. Lee, former superintendent of Abraham Bros. Packing Co. and Memphis Packing Co. in Memphis, and later of the Little Rock (Ark.) Packing Co., died recently in Donna, Tex. He was 51 years old. He had been active in the packing industry since he started working for the Cudahy Packing Co. in Topeka, Kans., at the age of 16, and was well known in the industry.

● A meat packing plant under construction in Piedras Negras, Mexico, is expected to be in operation by November 1. The plant will have a daily capacity of 300 head of cattle. The meat canning plant recently constructed in that city will be enlarged at a cost of \$50,000. J. J. Schick, manager of the plant, has announced.

● The Hide & Leather Association of Chicago has announced that its annual banquet and show will be held Thursday evening, November 18, in the grand ballroom of the Sheraton hotel, 505 N. Michigan ave. Since this will be the first night of the annual meeting of the Tanners' Council and just prior to the opening of the annual convention of the National Hide Association, a large attendance is expected. Tickets, at \$10 per person, may be secured from the secretary, Edward R. May, 130 N. Wells st., telephone FRanklin 2-2260.

● Wilbur and Harry Keniston have opened a new meat packing plant, Keniston Brothers, at Oelwein, Ia. The 90 by 100 ft. stone block plant is designed for slaughtering and processing cattle, hogs and chickens and sausage manufacturing. It is equipped with the latest packinghouse machinery. The firm distributes to wholesalers and retailers in about 40 northeastern Iowa towns.

● Dr. Frank W. Miller, area supervisor for the packers and stockyards division of the U. S. Department of Agriculture, died recently at Los Angeles. He had served with the administration as dis-



WILSON CASING MEN HOLD THEIR ANNUAL MEETING

Pictured at their annual meeting are members of the Wilson & Co. casing department, representing production, management and sales. Seated, left to right, are J. A. Girten, manager, sewed casings department; John Munro, assistant manager, casing department; Al Wilson, manager, casing department; Dave Jacobs, Chicago office; H. W. Willmarth, Omaha, and L. C. Sauter, Albert Lea. Standing are Carl Welch, Oklahoma City; J. J. Robinson, Los Angeles; C. J. Jensen, Albert Lea; D. M. Bailey, Chicago office; Henry Bernstein, Chicago sales; E. E. Bryant, Kansas City; A. H. Phillips and D. D. Riddle, both of Chicago.

trict supervisor at Chicago, St. Paul and Kansas City, and in 1925 became assistant chief. He was chief of the division from 1939 to 1945, when he transferred to Los Angeles.

- The Atlanta Trading Corp. has announced a new location at 71 Hudson st., New York 13, N. Y.; telephone WOrth 4-0310.

- Charles F. Witt, 84, president of Witt's Market House, Inc., which operates meat markets in Minneapolis and St. Paul, died recently. He had formerly been associated in his father's slaughterhouse in Minneapolis.

- The Wright-Baglio Dog Food Co., Inc., has begun operations near Cleo, S. C. The plant, which has a daily output of 10,000 lbs. of horsemeat, distributes throughout the Southeast.

- Anderson Slaughtering & Processing Co., Sherman, Tex., has installed a new, modern refrigerated processing room. In addition to slaughtering for wholesale selling, the plant does custom butchering and processing.

- Charles C. Pettinato and James T. Frany, who operate the William Bookheim & Sons Co., a market in Albany, N. Y., have formed a corporation, William Bookheim & Sons, Inc., and will continue the market and begin manufacturing sausage.

- Morris & Spivey, Inc., Washington, N. C., has been organized with capital stock of \$100,000 to deal in meat and meat products. Incorporators are Donnie Morris, J. G. Spivey and George Smith.

- E. H. Priceman, formerly of Priceman-Fox Transport Co., Philadelphia, is now connected with the Philadelphia office of Keystone Brokerage Co.

- A. G. Hall, Toronto, was elected to the board of directors of Canada Packers, Ltd. at the recent annual meeting of shareholders, and all other directors

were re-elected. J. S. McLean, president, told shareholders that dividends will be increased but that the uncertainty of food prices does not make it advisable to increase the dividend for another year or two.

- Roderick V. Reid, district manager of Swift & Company, Charlotte, N. C., died recently of a heart attack. He had worked for Swift since immediately following World War I, at the company's plant in Chicago, at its Greensboro, N. C. branch and most recently as head of the district which includes North Carolina, South Carolina and part of Virginia, with headquarters in Charlotte.

- Ray Peters, president of Peters Sausage Co., Detroit, recently announced that the company has appointed William I. Denman, Inc., to handle all advertising for the firm.

- Ernest D. Root, 57, superintendent of the Hygrade Food Products Corp., Buffalo, N. Y., died recently at his home there. He had been in the meat packing industry since he was 14. Before joining Hygrade eight years ago he was with the Jacob Dold Packing Co. in Buffalo.

- William Schwimmer, formerly of Stockyard Meat Co., New York, is now associated with Samuel W. Paul at 631 Brook ave., Bronx, it was announced this week. Schwimmer, who is well known in the New York market, will handle pork and provisions.

- George P. Shuler has joined the traffic department of Oscar Mayer & Co., Madison, Wis. For the past four years he has been in the traffic department of the USDA at Washington, D. C.

- Several appointments to the staff of the Quartermaster Food and Container Institute for the Armed Forces, Chicago, were announced recently. Dr. Harry Spector, formerly a faculty mem-

Mrs. Anna Krey, Head of Krey Packing Co., Passes

Mrs. Anna Krey, president of the Krey Packing Co., St. Louis, died last week as a result of a heart attack. She had been attending the Venable Prophet ball in St. Louis at the time she took sick.

Mrs. Krey had been head of the firm, although not active in the management of the business, since the death of her husband, Mr. Fred Krey, in 1942. Her son, John F. Krey, executive vice president, has managed the firm since 1942. Fred Krey, who founded the company in 1882 with his father and headed it for 60 years, was well known in the industry and was a former president of the American Meat Packers Association.

ber at the University of Illinois, has joined the research staff, it was announced by Dr. George Berryman, head of the Institute's nutrition branch. Dr. Spector will direct investigations on the effect of military operations on physiological processes and also on the physiological effects promoted by the feeding of processed foods deficient in nutritional content. Announcement of the assignment of Albert S. Henick to the chemical branch of the Institute was made by Dr. Harry L. Fevold, chief of the food research division. Henick's research will deal with factors affecting chemical deterioration of foods and rations used by the armed forces. Dr. George H. Berryman, formerly commanding officer and director of research of the Surgeon General's medical nutrition laboratory in Chicago, has been named head of the nutrition branch of the Institute and will direct basic research on nutritional aspects of foods and rations used by the armed forces or procured by the Department of National Defense for feeding programs in other parts of the world.

- Harry Geiger has withdrawn from partnership in the S & S Cube Steak Co., Philadelphia. His former partner, Jack Stein, will conduct the business.

- E. P. Griffith is constructing a small packinghouse in Demopolis, Ala., which is expected to be completed by the middle of November. He will distribute in Demopolis and surrounding area and will do custom butchering for farmers.

- Jack Thomas has been appointed manager of Armour and Company plant in Grand Forks, N. D., succeeding J. I. Hunter, who has been named as assistant to the general manager of the Armour Chicago plant.

- John P. Foster, superintendent of the Topeka plant of John Morrell & Co., recently announced that a newly-initiated improvement and conservation program has been started at the plant. Six months of the year have been designated as special periods for emphasizing and concentrating on improvement and conservation measures. October has been set aside as the month for stressing "fire, sanitation and order." To make employees aware of the campaign, a three-minute recording of an address



OMAHA FIRM OFFICIALS IN NEW BEEF SALES COOLER

Shown here in the new 175-head beef sales cooler at the Merchants Packing Co., Omaha, Neb., are (left to right): Paul Bernstein, partner; Lee Bernstein, partner, and Eugene McGowan, beef sales. The new cooler is tiled to half height with cement plaster over cork above, which has been painted white. The plant has also added a new 75-head chill cooler equipped with germicidal lamps and has enlarged its office and loading dock.

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by the Topeka fire chief will be played in all departments, and many banners and posters will be placed throughout the plant.

• The grand champion Berkshire barrow of the ninth annual Junior Market Hog Show was sold to Swift & Company at \$1.20 per pound. The company paid a total of \$348 for the 290-pound barrow which was displayed by 13-year-old Russell Kates of Grand Ridge, Ill. A champion pen of five Chester Whites, shown by Jerald Jorstad, 15, Newark, Ill., was sold to Armour and Company at \$39 per cwt. They averaged 217 lbs. per head. Reliable Packing Co. bought the pen of three prize Hampshires for \$45 per cwt. They

averaged 271 lbs. per head. George Britton, Miller & Hart, Inc. and William Haskins, Armour and Company, made the placings in all divisions of the show.

• A 30-year charter of incorporation has been granted the Panhandle Packing Co., Pampa, Tex. Authorized capital stock was listed at \$30,000. Incorporators were W. H. Burden, Paul C. Crouch and Sam C. Dunn.

• R. S. Graves, president of the Shen-Valley Meat Packers, Inc., a cooperative at Timberville, Va., organized in 1946, in discussing the operation of the plant under construction, said that instead of being paid purely on a liveweight basis, farmers will be paid 80 to 90 per cent

of the liveweight value on delivery of livestock, and after a federal grader has stamped a grade on the carcass the farmer will be paid the balance, according to its percentage of yield and quality.

• Clifford Braun will open a meat processing plant in Little Falls, Minn., in about three months. It will be equipped for the complete processing of meat, he said.

• Some changes in the 1949 Southwestern Exposition and Fat Stock Show, to be held at Fort Worth, January 22 through February 6, have been announced. Fat steers in the open class will be shown by age rather than by weight and Brahman cattle will be shown for the first time. Livestock premiums have been increased from last year's \$65,000 to \$78,500.

• Frankfurt Quality Meats, Inc., has been established at Los Angeles to engage in a wholesale meat, fish and poultry business.

• About 30 Rotarians recently toured the Du Quoin Packing Co., Du Quoin, Ill. The one-and-a-half-hour tour comprised the evening's program of the club.

• A \$75,000 building is being constructed on the site of the Zenia Abattoir, Columbus, O., destroyed by fire on July 22. Walter Cultice, owner, has announced.

• A total of 7,123 persons from 47 cities of 22 states participated in a meat identification contest staged by the National Live Stock and Meat Board at a midwestern fair recently. At another state fair the same contest drew 6,922 entrants from 536 cities of 24 states. These figures are proof of the marked interest in this feature, according to M. O. Cullen, director of the board's department of meat merchandising, who is including this contest in the educational meat exhibits being installed by his staff at state fairs and livestock expositions. The contest involves the identification of 25 retail cuts of beef, veal, pork, and lamb, which are available at the average market. Yet the percentage of contestants who submit correct lists is relatively small, he states—only about 16 per cent in the case of those competing at the two fairs mentioned above.

• D. W. Peace, manager of the Anniston, Ala., branch of Swift & Company, has retired after 36 years with the company, 16 of which have been as manager at Anniston. He has been succeeded by Thomas B. Hampson, who has been branch manager at Brunswick, Ga.

• Alvin J. Schlunkert, 56, retired general manager of the meat merchandising department for the Kroger Co., Cincinnati, died recently. He had been with Kroger for about 25 years prior to retirement two years ago.

• Amarillo Stockyards, Inc., Amarillo, Tex., recently was opened for business.

• A slaughterhouse near Helena, Mont., operated by Fred May, was destroyed by fire of undetermined origin recently. The plant was not covered by insurance.

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Fewer Lambs Will Be Fed During Winter

THE number of sheep and lambs to be fed for the coming winter and spring market is expected to be smaller than the number fed a year ago, the Bureau of Agricultural Economics reported. Lack of moisture in the wheat pasture areas of Kansas, Oklahoma and Texas, which has retarded the growth of fall-sown wheat, is a major cause for reduced lamb feeding. In most of the corn belt states substantial reductions are indicated. In the western states, the number to be fed probably will be down from last year, and in the few scattered states where increased lamb feeding is expected, such increases are very small. For the United States, it seems probable that the number fed will be smaller than for any year since the 1926-27 season.

The number of lambs available for feeding, slaughter and replacement on October 1 was smaller than a year ago. The 1948 U. S. lamb crop was the smallest on record starting with 1924. In the 13 western sheep states, the decrease from 1947 was 1,245,000 head or 7 per cent. Records of slaughter to October 1 indicate a larger proportion of 1948 lambs from western states going to slaughter than a year ago. This further reduces the supply of feeder lambs. Except locally, there is little tendency to hold ewe lambs for replacement purposes.

Lambs Make Good Progress

Lambs have made good progress, and in the northwestern states many are coming off the ranges in "grass-fat" condition and going directly into slaughter channels. In parts of Texas and Wyoming, dry weather in August and September caused the early movement of lambs out of these states. Feed grain and roughage supplies are abundant in all except a few local areas and at prices substantially lower than a year ago. Most of the western irrigated areas have a good supply of alfalfa hay.

Shipments of feeder lambs into the corn belt states, excluding Kansas, in September were 10 per cent less than in the same month last year, and are the smallest September in-shipments in the ten years for which records are available. For the three months, July-September, feeder lamb in-shipments were 20 per cent smaller than a year ago and by far the smallest in ten years of record. August and September shipments into Kansas have been substantially larger than a year ago owing to the early movement of lambs from the dry areas of Texas and Wyoming and from Colorado. July-September in-shipments show minor increases over last year in Ohio, Missouri and Nebraska. For Illinois, in-shipment are down 34 per cent, Wisconsin down 50 per cent, Minnesota down 43 per cent and Iowa and Indiana down 13 per cent each.

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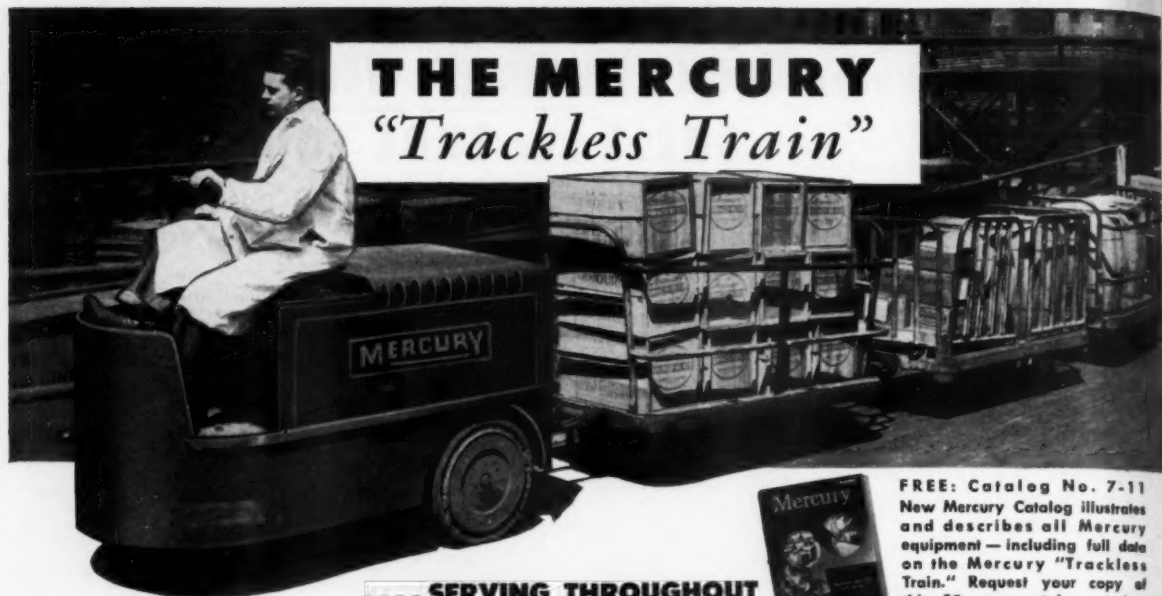
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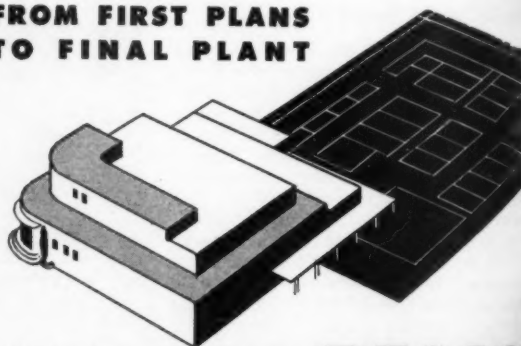
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MEAT BOARD'S ANNUAL RECIPE BOOK AVAILABLE TO INDUSTRY AT COST

The latest annual recipe book is now available to meat purveyors for use as a customer promotion piece, the National Live Stock and Meat Board, publisher of the book, has announced.



The 40-page book has an attractively designed cover printed in gray, brown and yellow, featuring a great American dish—the stew.

Recipes, for beef, veal, pork and lamb dishes are grouped into sections on roasts and pot-roasts, steaks and chops, sausage, bacon and ready-to-serve meats, variety meats and left-

overs. A section on cakes, cookies, pastries, etc., made with lard, is also included.

Special features in the 1949 book highlight modern meat cookery methods, planning the meal around meat, new ideas for leftover meats and hints to the homemaker. Color is spotted through the book and many of the recipes are illustrated with photos.

For information on how "The Homemaker's Meat Recipe Book" may be obtained in quantity, write to the National Live Stock and Meat Board, 407 S. Dearborn st., Chicago 5.

KINGAN SEAFOAM PROMOTION

Kingan & Co., Indianapolis, is using newspaper ads in a six-area market to offer a 30-day coupon worth 25c on a two-pound can of Seafoam, new vegetable and animal fats shortening. The six test cities are Indianapolis, Richmond, Atlanta, Harrisburg, Hartford and Wichita. In addition to newspaper advertising, radio programs are being used in Indianapolis, Wichita, Harrisburg and Hartford to promote the product. The test ends November 15.



CARSTENS PACKING CO. EDUCATIONAL FAIR EXHIBIT

"Do You Know Your Meat Cuts—Do You Know Your Meat Cookery?" set the theme for the big Carstens Packing Co. display at the forty-fifth annual Western Washington Fair at Puyallup, Wash., September 18-27. The exhibit showed every-day "thrifty" meat cuts for the family and "nifty" party cuts for special occasions, with instructive place cards telling how to select the various cuts and how to prepare them according to the cooking process best suited to bring out their tenderness and flavor. Many of the cuts were displayed in the type of cooking utensil best adapted to their preparation. Luncheon meats and canned meat products were also featured. Free booklets on the educational material were available on request.

On the lighter side at the fair was the Carstens Kartridge Pak wiener sign which shot flashing neon wieners into the open mouth of a hippopotamus by a monkey operating a machine gun. The same design was featured on the company's truck panels during the month. Carstens copyrighted comic strip character, the PH-T-T Bird, who "sees-all, tells all" about Carstens products in weekly newspaper insertions was also in evidence.



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New Trade Literature

Refrigeration (NL 527):—An 11-page brochure entitled "No-Frost Method in Food Industries," furnishes information and photographs of refrigeration units of all types and sizes. It includes charts showing power saved and detailed drawings of condenser units.—Niagara Blower Co.

Pre-package Labels (NL 528):—A booklet titled "Complete Handy Guide to Pre-package Label Buying," contains data on such subjects as what your pre-package label should do, number of labels you should buy, keeping label cost down, selecting your design, items to be labeled, etc., and answers to numerous problems related to the subject.—Paramount Paper Products Co.

Waste Disposal (NL 529):—A 43-page catalog, "Instrumentation for Treatment of Sewage and Industrial Wastes," presents both application and instruments. The applications, with clear schematic diagrams, include sewage flow, bar screen automatic operation, aeration tank, chemical mixing basin and many others. Instruments described are electronic recorders and indicators, electric and mechanical flow meters.—Brown Instrument Co.

Sausage Equipment (NL 530):—A 64-page catalog contains extensive photographs and diagrams of all types of equipment used in every phase of the manufacture of sausage, ham and bacon. It gives the features of the equipment as well as a clear description of its uses.—Allbright-Nell Co.

Alloy Fabricating (NL 517):—A two-color, six-page brochure illustrates examples of fabrication in stainless steels, inconel, monel, nickel and various clads. A wide variety of types of jobs, A.S.M.E. code qualified units as well as many others fabricated in Alloy's newly enlarged plant are depicted.—Alloy Manufacturing Co., Inc.

Induction Motors (NL 525):—Two new bulletins on heavy-duty, squirrel cage induction motors. Cutaway and sectional drawings show details of welded frame construction, protective design, modern bearings and multi-layer insulation.—Electric Machinery Mfg. Co.

Conveyor Units (NL 526):—A 16-page brochure entitled "Modern Time and Cost Savers," furnishes detailed information and illustrations of gravity roller and wheel conveyors, supports, portable piling machines, horizontal inclined and declined belt conveyors, horizontal loaders and unloaders and other types of conveyor units.—Standard Conveyor Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (10-16-48).

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MID DIRECTORY CHANGES

The following changes have been announced by the Bureau of Animal Industry of the U. S. Department of Agriculture:

Meat Inspection Granted: Gwaltney Packing Co., Kingston, N. C.; National Tea Co. Packing Plant, W. City Limits; mail, P.O. box 501, Fergus Falls, Minn.; Lowrey's Freshies, Inc., 208 S. Kalamath st., Denver 9, Colo.; The Leon Manaster Co., 524 Second st., San Francisco 7, Cal., and C. & M. Creitz, Newton Hamilton, Pa.

Meat Inspection Withdrawn: Swift & Company, Houston Heights; mail P.O. box 1450, Houston 1, Tex.; Palmer's American Chili Co., 2725 S. E. 82nd ave.; mail, 2641 S. E. 81st ave., Portland, Ore.; Kaufman Packing Co., Berryessa rd., San Jose, Cal.; Corbari Meat & Livestock Co., E. Grant Line rd., Tracy, Cal., and Ba-Kon Chip Co., Inc., Gary, Ind.

Horse Meat Inspection Withdrawn: Andersen Packers, Inc., 21 ave. W. and Water st., Duluth 2, Minn.

Change in Name of Official Establishment: Iowa Beef Co., Inc., 75 S. Market st., Boston 9, Mass., instead of Pineo Bros., Inc.; Tri-Valley Meat Co., Campbell ave.; mail, P.O. box 880, Santa Clara, Cal., instead of Lawrence Meat Co.; Ralph P. Counselman, 431 11th st. S. W., Washington 4, D. C., instead of James B. Gilbert Hi-Life Packing Co., foot of 59th ave. w., Duluth 7, Minn., instead of Ready Foods Co., and Union Packing Co., 3855-3863 N. Market st., St. Louis, 13, Mo.

Change in Mail Address of Official Establishment: Thrift Packing Co., 3914-3920 Pacific ave.; mail, P.O. box 7822, Dallas 1, Tex., instead of P.O. box 894.

FLASHES ON SUPPLIERS

DETREX CORP.: G. M. Howard has been appointed sales manager of the food processing equipment division of Detrex Corporation, Detroit, according to an announcement of A. O. Thalacker, vice president. With over 28 years in the industrial and institutional cleaning fields, Detrex is now extending extensive scientific developments and research to cleaning food processing equipment. Cleaning equipment, chemicals, and process machines for meat packing and other food industries are being manufactured and marketed. For the past 10 years Howard has been president of Howard Engineering and Manufacturing Co.

CINCINNATI COTTON PRODUCTS CO.: This Cincinnati company has announced overnight delivery to all points on the West Coast and in the Southwest. Sydney X. Goldfarb, company president, explained that factory warehouse stocks in Seattle, Portland and Los Angeles make possible the new, rapid delivery service. In addition, immediate local pickup is offered packers in these three cities so that as much as three weeks' time can now be saved on shipments.

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EXCESS GRINDER
PLATE EXPENSE**

By Using
**C.D. TRIUMPH
PLATES**

**Guaranteed for FIVE FULL
YEARS** against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

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MFRS. SALES CO.**
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**STAINLESS STEEL
STEAM JACKETED**



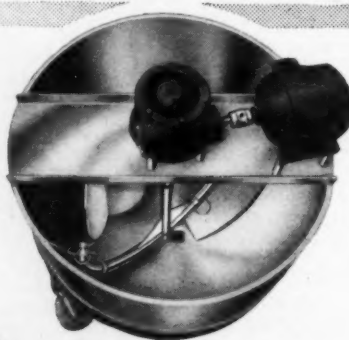
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QUICKLY
REMOVABLE
FOR EASY
CLEANING**

**FOR
sanitary
mixing**

MODEL RA AGITATOR KETTLE

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WITH AGITATOR
PARTS IN PLACE**

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Vacuum Kettles
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half a century of fine kettles

The GROEN Model RA Agitator Kettle COMPLIES WITH THE MOST RIGID HEALTH DEPT. REQUIREMENTS. Exclusive GROEN detachable shaft coupling permits all agitator parts to be removed in a few seconds for thorough, **SANITARY** cleaning... and as instantly replaced. Yet parts or coupling cannot disengage in operation.

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A general cleaner specifically formulated for the meat packing industry. REX PGC is high in wetting properties. It is free rinsing, safe on equipment and operator, yet is compounded to handle the toughest cleaning problems in the packing plant. The low cost and high quality of REX PGC result in dollar savings and higher sanitation standards.

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- REX TOT Acid Cleaner
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- REX SPRAY-KLEEN UNIT

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STAINLESS STEEL

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and Balanced
Wet Bulb
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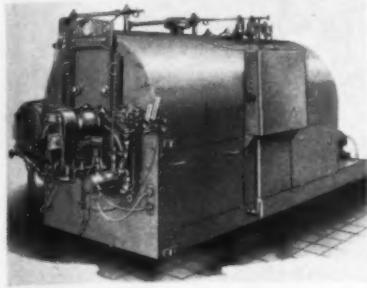


NIAGARA BLOWER CO. 405 LEXINGTON AVE.
NEW YORK 17, N. Y.

NEW EQUIPMENT *and Supplies*

STEAM GENERATOR

To overcome the difficulties arising from lack of space, as part of the installation problem, the C. H. Dutton Co. recently announced the development



of its new Series 40 Econotherm steam generator. According to the manufacturer, however, the saving in space is only one of the advantages and improvements in design which have been incorporated in the new generator. By removing the condensate return system and makeup water tank from the casing, the overall height has been reduced as much as 24 in. and the overall length approximately 18 in. According to the manufacturer, tests indicated that the removal of the receiving tank from the casing permits the introduction of pre-heated secondary air direct into the combustion chamber, eliminating all unnecessary resistance. The cutting down of draft loss has reduced the fan speed, it is further stated, and results in a quieter, smoother operation. The boiler feed pump and condensate return system is shipped as a separate unit and may be installed above or alongside the main unit.

Every improvement in safety, combustion efficiency and automatic control has been incorporated in the generator, according to the manufacturer, to make it the outstanding packaged power unit in overall performance and economy of operation.

TRUCK REFRIGERATION UNIT

A new truck refrigeration unit which is said to embody several advanced ideas aimed at saving handlers of perishable foods both time and money is being delivered to dealers by the U. S. Thermo Control Co. of Minneapolis.

One function of the new Thermo-King Model "R" is to remove field heat, thereby eliminating the pre-cooling of fruits and vegetables in a plant or warehouse before loading. Haulers of meat, frozen foods and other perishables also find that their problems are simplified by

the adoption of this new truck refrigeration unit.

Model "R" is powered by a four-cylinder gasoline engine. A special feature of the machine is the combination starter-generator mounted on the engine crankshaft. According to company officials, this provides smoother starting and positive generating. It also eliminates the need for a starter drive, flywheel, separate starter and separate generator. Both the engine and six-cylinder compressor are of standard manufacture and may be serviced readily in all parts of the country.

Like other truck units produced by the U. S. Thermo Control Co., the new model is fully automatic in operation. Weight of the one piece unit, which mounts in the upper nose of the trailer, has been kept to 900 lbs. through the extensive use of aluminum. The system is self-contained and independent of any outside power source and may be operated even though the tractor is detached from the trailer. Heating service for perishables shipped during winter months also will be provided by the new unit.

TWO-WHEEL HAND TRUCK

Lewis-Shepard Products, Inc., Watertown, Mass., has announced a new Floor Master Steeler warehouse type of two-wheel hand truck.

The truck is said to be precision-balanced with an all steel welded unit frame of tubular airplane construction for rigidity and strength. It is balanced for greater ease in breaking over the load, and for faster maneuvering, the manufacturer states.



Channel cross bars (straight) are offered for cases, boxes, etc., and curved cross bars for handling barrels and drums can be furnished as desired. Two handle lengths are also available. Swaged steel grips integral with side frames are said to eliminate the splintering and cracking characteristic of wooden handles. Semi-steel, rubber-tired, or celoron wheels are offered; roller bearings are standard.

Has your bologna come down with "green center," or do your franks have "rubber skins?" These and other questions about sausage ills are answered frequently in **THE NATIONAL PROVISIONER**.

INJECTION DRY CURING

A novel method for curing hams and shoulders quickly, specially developed for small-scale use, has been announced by the Figaro Co., Dallas manufacturer



of meat curing products. The company has processed curing ingredients into molded, pencil-shaped sticks which are injected into the meat next to the bone by use of a patented metal injector. The new product has been named "Curing Stix," and is claimed by the Figaro company to make dry-curing extremely simple.

A compound of salt, sugar, and spices, Curing Stix are said to dissolve within the meat, curing at the rate of 1 lb. a day. No liquid need be added. According to the maker, as few as six of the sticks injected into the ordinary ham or shoulder provide thorough curing. The company cured more than 300,000 lbs. of meat and reports that not one pound was lost through spoilage. Equipment required in dry-curing with Curing Stix is limited to the use of the simple injector.

GAS-OIL BURNER SAFEGUARD

To meet the need for efficient flame failure safeguards and controls on gas-oil conversion burners, Combustion Control Corp. is offering Fireye Systems FF-2 and FF-6.

System FF-2 is used on oil burners which use gas as an alternate fuel. When the system is used on oil, the photoelectric scanner monitors the main oil flame providing instantaneous safety shutdown on flame failure. The programming control programs the sequences of ignition and fuel systems, and the electronic rod monitors the pilot gas flame, preventing the main fuel valve from opening until pilot flame is properly established.

System FF-6 is used on gas burners which use light oil as an alternate fuel. The electronic rod monitors the continuous gas pilot, providing through the control instantaneous safety shutdown of main flame on pilot flame failure.

from the centre
of Western Canada to anywhere in
the United States

Fresh Beef
All grades

Fresh Lamb
All grades

Fresh Veal
All grades

Boneless Beef

Canned Meats

Fancy Meats and Offals

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BIG PROFITS

from low-profit meat cuts...

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Here is a machine as new as tomorrow... the new LELAND STEAK MACHINE is an engineering triumph enabling you to turn out thick, juicy, tender steaks from end-cuts and odd pieces! The new LELAND is completely sanitary, easy to clean, simple and safe to operate. The new LELAND actually makes it possible to supply your customers with a superior product at lower cost to them and greater profit to you! Put one of these amazing machines to work for you... cash-in on the demands of your trade for always popular, tender steaks!

LELAND Stainless Steel ROLLERS excel all others

In every part of the machine, LELAND offers the ultimate in simplicity of operation, safety, efficiency and economy. The rugged, sanitary, stainless steel knives and strippers are built to last a lifetime without bending or breaking. No resharpening required!

Write today for illustrated brochure detailing new LELAND features.

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5945 MARTIN AVENUE DETROIT 10, MICH.

MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, \$1.00 to \$3.00 higher; heifers, \$1.00 to \$1.50 higher; cows, \$2.00 to \$3.00 higher; canners and cutters, \$2.00 to \$3.00 higher; bulls, \$1.00 to \$1.50 higher; calves, \$1.00 to \$1.50 lower.

	Thurs.	Last wk.
Chicago steer top...	\$39.00	\$40.00
4 day cattle avg..	32.00	34.25
Chi. heifer top.....	37.50	33.00
Chi. hol. bull top....	23.00	23.50
Chi. cow top.....	23.50	22.00
Chi. cut. cow top....	17.00	17.00
Chi. can. cow top....	16.00	15.50
4 days can.—		
cut. aver	14.50	15.00
Kan. City, top.....	39.50	33.00
Omaha, top	40.00	34.00
St. Louis, top.....	35.00	27.00
St. Paul, top.....	37.00	36.00
Receipts 20 markets		
4 days	262,000	279,000
Slaughter—		
Fed. Insp.*	272,000	285,000

BEEF

Carcass, good, all wts.: Higher.

Chicago	51	@51½	49	@49½
New York	50	@54½	49	@53
Chi. cut., Nor. .		31½	29½	@30
Chi. hol. bulls. .	33	@33½	32½	@33
Chi. can., Nor. .		31½	29½	@30

CALVES

Chicago, top	\$31.00	\$32.00
Kan. City, top.....	28.00	28.00
Omaha, top	27.00	25.00
St. Louis, top.....	34.50	34.00
St. Paul, top.....	32.00	32.00
Slaughter—		
Fed. Insp.*	158,000	162,000
Dressed veal: Lower.		
Good, Chicago	38@46	38@48
Good, New York.....	38@47	40@49

*Week ended October 9, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 35c higher and average 41c higher; other markets steady to \$1.25 higher.

	Thurs.	Last wk.
Chicago, top	\$26.35	\$26.00
4 day avg.....	25.66	25.25
Kan. City, top.....	26.50	25.50
Omaha, top	26.50	26.25
St. Louis, top.....	26.75	26.00
St. Paul, top.....	26.25	25.00
Corn Belt, top.....	25.50	24.75
Indianapolis, top...	26.25	26.00
Cincinnati, top	25.75	25.75
Baltimore top	27.25	26.25
Receipts 20 markets		
4 days	248,000	290,000
Slaughter—		
Fed. Insp.*	907,000	795,000
Cut-out	180-220	240-
results	220 lb. 240 lb. 270 lb.	
This week	\$.07 — \$.46 — \$1.52	
Last week	+ 1.57 + 1.21 — .02	

PORK

Chicago: Mixed.

Reg. hams,				
all wts	46n		46n	
Loins, 12/16	52	@56	52	@53
Bellies, 8/12....		42		42
Picnics,				
all wts.	34½@36½	35	@35½	
Reg. trim.....	34½@35	33	@34	
New York:				
Loins, 8/12	58	@60	56	@59
Butts, all wts.53	@56	55	@58	

LAMBS

Chicago, top	\$25.50	\$24.00
Kan. city, top.....	24.50	24.25
Omaha, top	25.75	24.50
St. Louis, top.....	25.50	24.75
St. Paul, top.....	25.75	23.75
Receipts 20 markets		
4 days	347,000	344,000
Slaughter—		
Fed. Insp.*	366,000	351,000
Dressed lamb prices: Higher.		
Chicago, choice....	48@50	45@48
New York, choice...	48@51	47@51

Hides—Fats—By-Products

HIDES

Chicago packer hides: Hide market steady most descriptions. Colorados, heavy and light Texas steers, down ½c. Cows, native bulls offered limited way at steady prices. Calf and kip, lower.

	Thurs.	Last wk.
Hvy. native		
cows	27 @27¼	27 @27¼
Nor. calf		
(heavy)	52½	52½@55
Nor. calf		
(light)	55	52½
Nor. native		
kipskin	35	36
Outside small pkr.		
native, all weight		
str. & cows. .24	@26	24 @26

TALLOW, GREASES, ETC.

Chicago: Trading in most part quiet throughout the week. Large soapers still expressing interest on better grades of tallow only. Better grades remain steady with limited offerings; lower grades selling at reduced levels.

Fancy tallow..	13	13
Choice white		
grease	12½	12½

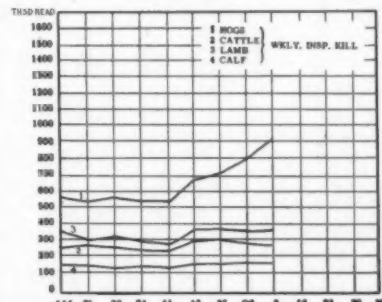
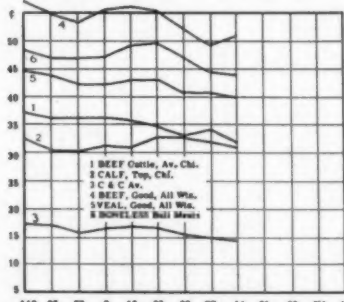
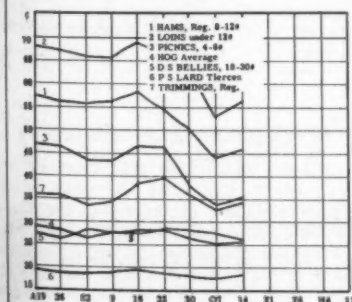
Chicago By-Products: Mostly higher.

Dry rend.		
tankage	*1.50@1.60	*1.50@1.55
10-11%		
tankage	*7.50@8.00	*7.50@7.75
Blood	*7.50@8.00	*7.50@7.75
Digester tankage		
60%	100.00	100.00
Cottonseed oil,		
Val. S. E....	18½n	18pd

*F.O.B. shipping point.

LARD

Lard—Cash	18.90b	18.50n
Loose	19.25b	19.00
Leaf	18.25n	18.00n
B—bid. N—nominal.		



FEDERALLY INSPECTED MEAT PRODUCTION LAST WEEK ONLY SLIGHTLY ABOVE OUTPUT WEEK AGO

Meat production under federal inspection in the week ended October 9 totaled 296,000,000 lbs., the U. S. Department of Agriculture reported. This production was 3 per cent above 289,000,000 lbs. reported last week but 1 per cent below 300,000,000 lbs. processed in the corresponding week last year.

Cattle slaughter was estimated at

23,200,000 lbs. respectively.

Hog slaughter of 907,000 head was 14 per cent above the 795,000 reported a week ago, and 13 per cent above the 804,000 kill of the same week in 1947. Production of pork was estimated at 124,000,000 lbs., compared with 112,000,000 in the preceding week and 106,000,000 in the same week last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended October 9, 1948—with comparisons											
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat		Prod. mil. lb.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.	
Oct. 9, 1948.....	272	134.9	158	21.3	907	124.3	386	15.4	295.9	295.9	
Oct. 2, 1948.....	285	139.6	162	21.7	795	112.1	351	15.1	288.5	288.5	
Oct. 11, 1947.....	337	155.1	174	23.2	804	106.4	383	15.7	300.4	300.4	

AVERAGE WEIGHT (LBS.)											
Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.		Total lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 mil. lbs.	Per 100 mil. lbs.	
Oct. 2, 1948.....	937	406	249	135	236	137	92	42	12.5	26.7	
Sept. 25, 1948.....	930	400	248	134	242	141	94	43	12.5	24.0	
Oct. 11, 1947.....	913	400	246	133	226	132	91	41	12.3	22.4	

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

272,000 head, or 5 per cent below the 285,000 reported last week, and 19 per cent below the 337,000 recorded for the corresponding week last year. Beef production of 135,000,000 lbs. compared with 140,000,000 reported last week and 155,000,000 in the week a year ago.

Calf slaughter was estimated at 158,000 head, compared with 162,000 in the preceding week and 174,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 21,300,000, 21,700,000 and

Lard production of 26,700,000 lbs. compared with 24,000,000 reported last week and 22,400,000 processed in the corresponding period of the previous year.

Sheep and lamb slaughter was estimated at 366,000 head, compared with 351,000 head for the preceding week and 383,000 in the same week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 15,400,000, 15,100,000 and 15,700,000 lbs., respectively.

HOG PRICES ADVANCE AS PRODUCT VALUES DECLINE SLIGHTLY

(Chicago costs and credits, first three days of week.)

The cost of live hogs at Chicago advanced this week as total receipts declined. However, pork products averaged slightly lower in value and cutting margins were much poorer as a result. Light weight butchers cut out at minus 7c; mediums, minus 46c, and heavies, minus \$1.52. Lights and medi-

ums lost their previous plus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin.	yield
Skinned hams.....	12.5	47.8	\$ 5.98	\$ 8.65	12.5	47.8	\$ 5.98	\$ 8.46	12.9	48.1	\$ 6.20	\$ 8.71		
Piconics.....	5.6	35.2	1.97	2.85	5.4	35.2	1.90	2.71	5.3	35.0	1.86	2.59		
Boston butts.....	4.2	48.8	2.04	2.98	4.1	47.8	1.96	2.77	4.1	48.0	1.97	2.73		
Loins (blade in).....	10.1	55.5	5.60	8.10	9.8	54.5	5.34	7.57	9.7	51.2	4.87	6.86		
Bellies, S. P.....	11.0	41.5	4.57	6.60	9.5	41.3	3.92	5.57	9.9	39.2	1.53	2.15		
Bellies, D. S.....					2.1	26.8	.56	.80	8.5	26.8	2.28	3.22		
Fat backs.....					3.2	20.5	.66	.92	4.5	20.5	.93	1.31		
Plates and jowls.....	2.9	22.5	.65	.95	3.0	22.5	.68	.95	3.4	22.5	.77	1.08		
Raw leaf.....	2.9	17.6	.39	.56	2.2	17.6	.39	.55	2.2	17.6	.39	.55		
P. S. lard, rend. wt. 13.7	19.0	2.60	3.78	12.2	19.0	2.32	3.29	10.1	19.0	1.92	2.76			
Spareribs.....	1.6	47.2	.76	1.09	1.6	42.5	.68	.98	1.6	35.8	.57	.79		
Regular trim.....	3.2	34.2	1.00	1.61	2.9	34.2	.99	1.44	2.8	34.2	.96	1.40		
Feet, tails, etc.....	2.0	18.6	.37	.54	2.0	18.6	.37	.52	2.0	18.6	.37	.52		
Offal & misc.....			.95	1.38			.95	1.35			.95	1.34		
Total Yield & Value.....	69.0	\$26.97	\$39.00	70.5	\$26.71	\$37.88	71.0	\$25.57	\$36.01					

Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs.....					Cost of hogs.....					Cost of hogs.....				
\$25.96					\$26.21					\$26.21				
Condemnation loss.....					Condemnation loss.....					Condemnation loss.....				
.13					.13					.13				
Handling and overhead.....					Handling and overhead.....					Handling and overhead.....				
.95					.83					.75				
TOTAL COST PER CWT.....					TOTAL COST PER CWT.....					TOTAL COST PER CWT.....				
\$27.04					\$27.17					\$27.09				
TOTAL VALUE.....					TOTAL VALUE.....					TOTAL VALUE.....				
26.97					26.71					25.57				
Cutting margin.....					Cutting margin.....					Cutting margin.....				
\$.07					\$.46					\$.152				
Margin last week.....					Margin last week.....					Margin last week.....				
+ 1.57					+ 1.21					+ .02				

AUG. MEAT EXPORTS-IMPORTS

	Aug. 1948 lbs.	Aug. 1947 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	339,497	12,145,210
Pickled or cured.....	493,238	676,627
Pork—		
Fresh or frozen.....	303,198	1,072,202
Hams and shoulders, cured.....	613,342	352,701
Bacon.....	485,304	131,441
Other pork, pickled or salted.....	573,687	1,398,045
Mutton and lamb.....	101,671	540,176
Sausage, including canned & sausage ingredients.....	319,832	1,903,961
Canned Meats—		
Beef.....	944,700	2,438,084
Pork.....	297,676	1,426,230
Other canned meats ¹	35,422	540,820
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.s.....	88,961	291,400
Lard, including neutral, tallow, edible.....	16,806,026	31,045,600
Tallow, inedible.....	27,401	16,004
Tallow, inedible.....	9,635,146	6,122,922
Grease stearin.....		10,632
IMPORTS—		
Beef, fresh or frozen.....	3,855,021	83,000
Veal, fresh or frozen.....	330,219	...
Beef and veal, pickled or cured.....	241,844	...
Pork, fresh or frozen.....	27,737	490
Hams, shoulders and bacon.....	23,259	18,900
Pork, other pickled or salted.....	3,223	5,600
Mutton and lamb.....	408,822	...
Canned beef ²	16,114,283	2,188,906
Tallow, edible.....
Tallow, inedible.....	...	190,000

¹Includes many items which consist of varying amounts of meat.

²Canned beef from Mexico not included in these statistics.

CHICAGO PROVISION STOCKS

Lard stocks at Chicago continued to decrease during the first two weeks of October, dropping from 55,362,685 lbs. on September 30 to 42,632,024 lbs. on October 15. On the same date a year ago lard holdings amounted to 68,108,745 lbs. Lard and other holdings are shown in the table below:

	Oct. 15, '48, lbs.	Sept. 30, '48, lbs.	Oct. 15, '47, lbs.
P. S. lard (a).....	975,967	44,369,146	2,055,601
P. S. lard (b).....	31,447,928	28,000	56,396,054
Dry rendered lard (a).....	50,282
Dry rendered lard (b).....	964,000	1,732,392	...
Other lard.....	9,193,847	9,233,147	9,637,000
TOTAL LARD.....	42,632,024	55,362,685	68,108,745
D. S. cl. bellies (contract).....	104,000	541,000	18,000
D. S. cl. bellies (other).....	8,157,778	7,189,237	905,908
TOTAL D. S. CL. BELLIES.....	8,261,778	7,730,237	923,908
(a) Made since Oct. 1, 1948.			
(b) Made previous to Oct. 1, 1948.			

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended October 9:

	Week Oct. 9	Previous week	Cor. wk. 1947
Cured meats, pounds.....	25,042,000	33,066,000	22,628,000
Fresh meats, pounds.....	31,392,000	35,594,000	39,078,000
Lard, pounds.....	9,136,000	11,545,000	3,645,000

LIVESTOCK CAR LOADINGS

A total of 18,252 cars were loaded with livestock during the week ended October 2, 1948, according to the Association of American Railroads. This was a decrease of 3,997 cars from the same week a year earlier and a decrease of 5,980 cars from the corresponding period in 1946.

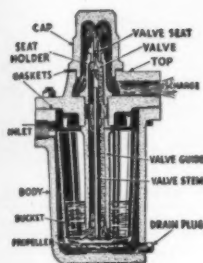
It's E. G. JAMES CO. For NEW - - - PROCESSING EQUIPMENT



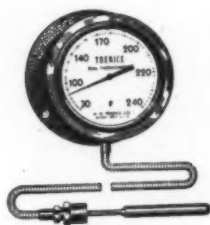
HAMILTON STEAM JACKETED KETTLES

We are very pleased to be able to quote you whatever your requirements might be in the way of Steam Jacketed Kettles. We can furnish these in shallow or deep type, with or without agitators. Hamilton Kettles are an old established line and have given complete satisfaction for a long period of years.

We are also privileged to quote you on Hubbert, Parker, Stainless Steel Kettles or Weavever Aluminum.



TRETIC STEAM TRAPS
with rotating valve



TRETIC GAUGES
available in all types

We will be pleased to send you information and quotation on the complete Tetrice line which includes a full line of Industrial Thermometers, Dial Indicating or Recording Thermometers, Recording Gauges, Temperature and Pressure Controllers, Diaphragm Motor Valves, Temperature Regulators, Pressure Gauges and Regulators, Air Filters, and other temperature instruments.



WEAVER ALUMINUM
LOAF PANS

This is the popular Loaf Pan used by packers, available in 1#, 3# and 5# sizes. Prices on request.



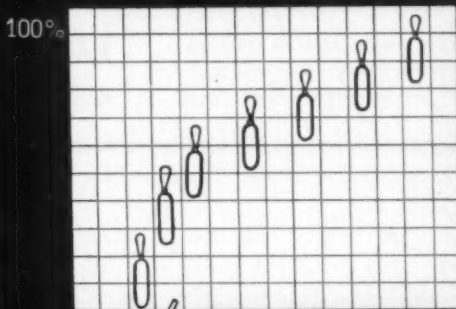
ALUMINUM 100 LB.
SAUSAGE TUBS

This is the most popular of the Sausage Meat Tubs made by "Weavever" and available for prompt delivery. Prices on request.

E. G. JAMES CO.

316 S. LA SALLE STREET
Harrison 7-9062, Chicago 4, Ill.

STEP UP CASING TYING PRODUCTION 100%



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Fastie

Metal Closures and Hangers

FASTIES* are the modern substitute for antiquated string ties on artificial casings. They're faster—more sanitary—more economical.

- FASTIE ASSURES STRAIGHT HANGS
- Stuffing capacity is increased 10%
- Sausages are better shaped
- Use of stockinettes are unnecessary



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THE GRIFFITH LABORATORIES
CHICAGO • NEWARK, N. J. • LOS ANGELES
(UNITED STATES, Mexico, South America,
West Indies Distributor)

C. A. Pemberton & Co., Ltd., 187-189 Church St.,
Toronto, Canada (Canadian Distributor)



Your Quality Products Deserve the Finest in **STOCKINETTES and SHROUDS**

Quality meats deserve the type
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LAKEWOOD has combined choice materials with experience-backed "know-how" manufacturing methods to produce a full line of superior, longer wearing stockinettes, shroud cloths, bags, tubing, etc. Let us know of your particular needs and we will supply you promptly. May we be of service to you?

LAKEWOOD Textile Products Co.

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SOLVAY *nitrite of soda*

SOLVAY SALES DIVISION
ALLIED CHEMICAL AND DYE CORPORATION
40 RECTOR STREET NEW YORK 6, N. Y.

MEAT BUYER

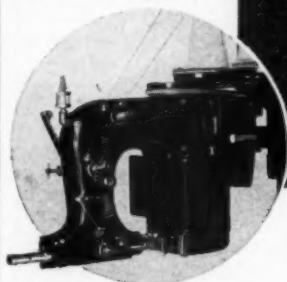
A real opportunity for a live wire needed by growing chain of stores. Must have experience and ability to appraise market trend correctly. Give full particulars about yourself in first letter. You can write in full confidence as everyone in our organization knows of this ad.

Box W-287

The NATIONAL PROVISIONER

740 Lexington Avenue New York 22, New York

Built to close MILLIONS OF BAGS!



Class 80600 sewing head. Precision built to stand hard service! Many different styles for closing cotton, jute, burlap, and multi-wall paper bags.

Close a million bags? In some plants it's been done in a surprisingly short period of time! Union Special Bag Closing Machines are built for high speed, heavy-duty production. An operator on one machine can close as many bags as five hand sewers.

This kind of performance cuts equipment cost to just a fraction of a cent per bag. It has also made Union Special Bag Closing Machines one of the best investments to be found in fertilizer plants today. UNION SPECIAL MACHINE CO., 429 N. Franklin St., Chicago 10, Illinois

UNION SPECIAL Bag Closing Machines

One of New York City's largest processors of *quality* smoked tongues is in the market for good green short cut beef tongues 3 # to 5 #.

Write: W-254

THE NATIONAL PROVISIONER

740 Lexington Ave. • New York 22, N. Y.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Oct. 13, 1948	per lb.
Choice native steers—	54	@ 57
All weights	54	@ 57
Good native steers—	49	@ 52
All weights	49	@ 52
Commercial native steers—	38	@ 45
All weights	38	@ 45
Utility, all wts.	32	@ 37
Forequarters, choice	50	@ 64
Hindquarters, choice	40	@ 50
Cow, commercial	34	@ 37
Cow, utility	33	@ 34
Cow, cutter and canner	30	@ 31 1/2
Bologna bulls, 500 up	34	@ 34

BEEF CUTS

Steer loin, choice	56	@ 96
Steer loin, good	50	@ 84
Steer loin, commercial	53	@ 54
Steer round, choice	53	@ 54
Steer round, good	52	@ 53
Steer rib, choice	74	@ 83
Steer rib, good	60	@ 66
Steer rib, commercial	48	@ 48
Steer sirloin, choice	95	@ 97
Steer sirloin, commercial	85	@ 85
Steer brisket, choice	54	@ 56
Steer brisket, good	54	@ 56
Steer chuck, choice	53	@ 54
Steer chuck, good	50	@ 53
Steer back, choice	50	@ 53
Steer back, good	28	@ 30
Navel, good	33	@ 35
Fore shanks	33	@ 35
Hind shanks	27	@ 27
Steer tenderloins	1.75	@ 1.80
Cow tenders, 5 up	77	@ 79
Steer plates	38	@ 38

BEEF PRODUCTS

Brains		@ 7 1/2
Hearts		@ 31 1/2
Tongues, select, 3 lbs. & up, fresh or from		@ 39
Tongues, house run, fresh or from		@ 27
Tripe, cooked	18	@ 18 1/2
Livers, regular	41	@ 42
Kidneys		@ 19
Cheek meat		@ 31 1/2
Lips	20	@ 21
Lungs		@ 12
Melts		@ 12
Edgers		7 1/2 @ 7 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	40	@ 41
Good, 225 lbs. down	38	@ 39
Commercial	35	@ 37
Utility	33	@ 37

VEAL—HIDE OFF

Choice carcass	46	@ 48
Good carcass	44	@ 45
Commercial carcass	40	@ 41
Utility	33	@ 37

LAMBS

Choice lambs	47	@ 49
Good lambs	46	@ 48
Commercial lambs	43	@ 45

MUTTON

Good	21	@ 22
Commercial	20	@ 21
Utility	18	@ 20

WHOLESALE SMOKED MEATS

Fancy regular hams	48	@ 49
14/18 lbs., parchment paper	54	@ 55
Fancy skinned hams	50	@ 51
14/18 lbs., parchment paper	56	@ 58
14/16 lbs., parchment paper	57	@ 59
Fancy trim, brisket off	50	@ 62
l bacon, 8 lb. down, wrap	50	@ 62
Square cut seedless bacon	58	@ 61
8 lb. down, wrap	58	@ 61

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	57	@ 58
Reg. pork loins, und. 12 lb.	57	@ 58
Tenderloins	86	@ 91
Flank, 4/8	68	@ 69
Skinned shd., bone in	43 1/2	@ 45
Spareribs, under 3 lb.	49	@ 51
Boneless butts, c.t., 3/5	65	@ 66
Back bones	23 1/2	@ 24
Pigs' feet, front	10	@ 11
Kidneys	23	@ 23
Livers	26	@ 27
Brains	26	@ 26
Sars	17 1/2	@ 17 1/2
Shoulder, lean in	16	@ 17

FANCY MEATS

Tongues, corned	35	@ 39
Veal breads, under 6 oz.	67	@ 75
6 to 12 oz.	76	@ 78
12 oz. up	82	@ 85
Beef kidneys	19	@ 19
Calf tongues	24	@ 25
Lamb fries	75	@ 80
Beef livers, selected	56	@ 57
Ox tails, under 1/2 lb.	10	@ 10
Over 1/2 lb.	25	@ 30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	35	@ 36
Sp. lean pork trim, 85%	47	@ 47
Ex. lean pork trim, 95%	58	@ 58
Pork cheek meat	43 1/2	@ 43 1/2
Pork tongues	26	@ 26
Boneless bull meat	45	@ 45
Boneless chucks	44	@ 44 1/2
Shank meat	45	@ 45
Beef trimmings	33	@ 33 1/2
Dressed cheek meat	31	@ 31 1/2
Dressed canner	31	@ 32 1/2
Dressed cutter cows	31	@ 32 1/2
Dressed bologna bulls	34	@ 34 1/2
Boneless veal trim	37	@ 38

DRY SAUSAGE

Cervelat, ch. hog bungs	89	@ 91
Thuringer	52	@ 54
Farmer	77	@ 79
Holsteiner	77	@ 79
B. C. Salami, new con.	86	@ 86
Genoa style salami, ch.	98	@ 98
Pepperoni	83	@ 83
Mortadella, new condition	54	@ 54
Cappicola (cooked)	89	@ 89
Italian style hams	89	@ 89

DOMESTIC SAUSAGE

Pork sausage, hog casings	52 1/2	@ 52 1/2
Pork sausage, bulk	48	@ 48
Frankfurters, sheep casings	50	@ 52
Frankfurters, hog casings	46	@ 46
Bologna	42 1/2	@ 42 1/2
Bologna, artificial casings	42	@ 42
Smoked liver, hog bungs	48	@ 50
New Eng. lunch specialty	64	@ 69
Mixed luncheon spec., ch.	54 1/2	@ 54 1/2
Tongue and blood	39	@ 39
Blood sausage	31	@ 33
Souse	32 1/2	@ 32 1/2
Polish sausage, fresh	56	@ 56
Polish sausage, smoked	58	@ 62

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/4 to 1 1/2 in., 180 pack	45	@ 50
Domestic rounds, over 1 1/2 in., 140 pack	50	@ 55
Export rounds, wide, over 1 1/2 in.	80	@ 90
Export rounds, medium, 1 1/4 to 1 1/2 in.	50	@ 60
Export rounds, narrow, 1 1/4 in. under	1.15	@ 1.35
No. 1 weasands, 24 in. up	12	@ 12
No. 1 weasands, 22 in. up	7	@ 8
No. 2 weasands	5	@ 6
Middle sewing, 1 1/4 in.	1.15	@ 1.20
Middle, select, wide, 2 1/2 in.	1.15	@ 1.25
Middle, select, extra, 2 1/4 to 2 1/2 in.	1.55	@ 1.65
Middle, select, extra, 2 1/4 in. & up	2.00	@ 2.10
Beef bungs, export No. 1	17	@ 18
Beef bungs, domestic	11	@ 12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	15	@ 16
10-12 in. wide, flat	10	@ 11
8-10 in. wide, flat	7	@ 7
Pork casings:		
Extra narrow, 29 mm. & dn.	3.05	@ 3.25
Narrow, medium, 29 @ 32 mm.	2.90	@ 3.10
Medium, 32 @ 35 mm.	1.80	@ 1.90
Spec. medium, 35 @ 38 mm.	1.50	@ 1.60
Wide, 38 @ 43 mm.	1.40	@ 1.50
Export bungs, 34 in. cut	34	@ 36
Large prime bungs, 34 in. cut	26	@ 30
Medium prime bungs, 34 in. cut	17	@ 19
Small prime bungs	14	@ 15
Middles, per set, cap off	83	@ 83

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway Seed	@ 24 1/2	29
Cominos seed	29	@ 33
Mustard seed, fcy. yel.	62	@ 62
American	60	@ 60
Marjoram, Chilean	27	@ 31
Oregano	23	@ 27
Coriander, Morocco	11 1/2	@ 14 1/2
Natural No. 1	11 1/2	@ 14 1/2
Marjoram, French	30	@ 35
Sage, Dalmatian	30	@ 35
No. 1	30	@ 35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	@ 31 1/2	@ 34 1/2
Resinifer	@ 32 1/2	@ 35 1/2
Chili powder	36	@ 45
Chili pepper	43	@ 46
Cloves, Zanzibar	25	@ 29
Ginger, Jama., unbl.	32 1/2	@ 39
Ginger, African	24	@ 29
Cochia	23	@ 29
Mace, Fez, Banda	1.68	@ 1.68
East Indies	61	@ 67
West Indies	61	@ 67
Mustard, flour, fcy.	35	@ 35
No. 1 India Nutmeg	26	@ 26
West India Nutmeg	74	@ 74
Paprika, Spanish	50 1/2	@ 54
Pepper, Cayenne	50 1/2	@ 54
Red No. 1	65	@ 65
Pepper, Packers	@ 1.02	@ 1.06
Pepper, black	@ 1.02	@ 1.06
Pepper, white	@ 1.03	@ 1.07
Pepper, Black	1.02	@ 1.06
Malabar	@ 1.02	@ 1.06
Black, Lampung	@ 1.02	@ 1.06

CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Saltwater, m. ton, f.o.b. N. Y.	11.90
Dbt. refined gran.	14.40
Small crystals	15.40
Medium crystals	5.25
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 100,000 lbs. only, paper sacked f.o.b. Chgo.	19.20
Granulated	24.20
Medium	10.50
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b.	5.00
New Orleans	7.55 @ 7.75
Standard gran., f.o.b. refiners (2%)	7.55 @ 7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 11	San Francisco October 12	No. Portland October 12
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$49.00 @ 50.00	\$49.00 @ 51.00	\$49.00 @ 50.00
500-600 lbs.	49.00 @ 50.00	49.00 @ 51.00	49.00 @ 50.00
Commercial:			
400-600 lbs.	42.00 @ 46.00	47.00 @ 49.00	43.00 @ 45.00
400-600 lbs.	36.00 @ 40.00	46.00 @ 47.00	37.00 @ 39.00
COW:			
Commercial, all wts.	35.00 @ 36.00	36.00 @ 40.00	34.00 @ 36.00
Cutter, all wts.	30.00 @ 32.00	33.00 @ 34.00	31.00 @ 32.00
FRESH VEAL AND CALF: (Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
80-130 lbs.	48.00 @ 50.00		43.00 @ 44.00
Good:			
80-130 lbs.	45.00 @ 47.00		43.00 @ 44.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	46.00 @ 47.00	46.00 @ 47.00	46.00 @ 47.00
50-60 lbs.	46.00 @ 47.00	45.00 @ 46.00	45.00 @ 46.00
Good:			
40-50 lbs.	46.00 @ 47.00	46.00 @ 47.00	46.00 @ 47.00
50-60 lbs.	46.00 @ 47.00	45.00 @ 46.00	44.00 @ 46.00
Commercial, all wts.	42.00 @ 44.00	41.00 @ 45.00	43.00 @ 44.00
Utility, all wts.	39.00 @ 41.00	39.00 @ 41.00	40.00 @ 42.00
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00 @ 23.00	22.00 @ 24.00	21.00 @ 23.00
Commercial, 75 lbs. dn.	20.00 @ 21.00	20.00 @ 22.00	19.00 @ 20.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	43.00 @ 44.00		
120-157 lbs.	40.00 @ 42.50	42.00 @ 43.00	38.00 @ 39.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	65.00 @ 68.00	68.00 @ 70.00	64.00 @ 65.00
10-12 lbs.	65.00 @ 68.00	68.00 @ 70.00	64.00 @ 65.00
12-14 lbs.	65.00 @ 68.00	65.00 @ 68.00	62.00 @ 64.00
PICNICS:			
4-8 lbs.	46.00 @ 48.00		
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	56.00 @ 64.00	63.00 @ 67.00	63.00 @ 67.00
16-20 lbs.	56.00 @ 64.00	61.00 @ 63.00	63.00 @ 66.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	55.00 @ 61.00	65.00 @ 68.00	65.00 @ 67.00
8-10 lbs.	55.00 @ 60.00	63.00 @ 65.00	64.00 @ 66.00
10-12 lbs.	55.00 @ 60.00		64.00 @ 66.00
LARD, Refined:			
Tierces	23.50 @ 24.00		24.00 @ 25.00
50 lb. cartons & cans	24.00 @ 24.50		24.00 @ 25.50
1 lb. cartons	24.50 @ 25.50	27.00 @ 28.00	

NATURAL SAUSAGE CASINGS

Berth. Levi & Co., Inc.

OUR 67TH YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON • BUENOS AIRES • AUSTRIA • WELLINGTON

**LITHOGRAPHED OR PLAIN
METAL CANS FOR LARD...
SHORTENING... ALL MEAT PRODUCTS**



YOUR problem becomes our problem when you do business with Heekin. Manufacturers of cans and metal packages since 1901, Heekin food experts — and production engineers — have the know-how to help you. Pack your lard or shortening — or any meat product — in Heekin Lithographed or plain cans.



HEEKIN CANS

THE HEekin CAN CO. CINCINNATI 2, OHIO

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, OCTOBER 14, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	46n	46n
10-12	46n	46n
12-14	46n	46n
14-16	46n	46n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	46½n	46½n
18-20	46½n	46½n
20-22	46n	46n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	48 @ 48½	48n
12-14	48 @ 48½	48n
14-16	48 @ 48½	48n
16-18	49½ @ 49½	48½n
18-20	49 @ 49½	48½n
20-22	49	48½n
22-24	49	48½n
24-26	47	47n
26-30	46½	46½n
25-up, No. 2's	43½	43½

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	24n	24n
Clear plates	20n	20n
Square jowls	27 @ 27½	29 @ 30n
Jowl butts	22½	22½ @ 23½

PIONICS

Fresh or Frozen

4-6	36½
6-8	36½
8-10	35
10-12	35
12-14	34½ @ 35
8-up, No. 2's	34½ @ 35

BELLIES

Fresh or Frozen

6-8	42
8-10	42
10-12	42
12-14	41½
14-16	40 @ 40½
16-18	38½
18-20	35½

D.S. BELLIES

18-20	29½
20-25	28½
25-30	28½
30-35	28
35-40	25½
40-50	23

FAT BACKS

Green or Frozen

6-8	20½n
8-10	21½
10-12	21½
12-14	21½
14-16	21½
16-18	21½
18-20	21½
20-25	21½

LARD FUTURES PRICES

MONDAY, October 11, 1948

	Open	High	Low	Close
Oct. 18.75	18.80	18.45	18.67½	
Nov. 17.90	18.02½	17.67½	17.92½	
Dec. 18.65	18.80	18.42½	18.65	
Jan. 18.15	18.25	17.95	18.15	
Mar. 18.00	18.20	17.85	18.17½	
May 18.00	18.15	17.95	18.10b	

Sales: 19,125,000 lbs.

Open interest at close Fri., Oct. 8th: Oct. 288, Nov. 949, Dec. 867, Jan. 335, Mar. 334, May 20; at close Sat., Oct. 9th: Oct. 270, Nov. 955, Dec. 872, Jan. 334, Mar. 344 and May 28 lots.

TUESDAY, October 12, 1948

HOLIDAY—NO MARKET.

WEDNESDAY, October 13, 1948

Oct. 18.50	18.72½	18.47½	18.72½
Nov. 17.80	18.05	17.72½	17.97½
Dec. 18.40	18.62½	18.37½	18.47½b
Jan. 18.00	18.22½	17.97½	18.15
Mar. 17.95	18.17½	17.95	18.15
May 18.10	18.12½	18.05	18.05

Sales: 15,240,000 lbs.

Open interest at close Mon., Oct. 11th: Oct. 247, Nov. 939, Dec. 896, Jan. 344, Mar. 362 and May 39 lots.

THURSDAY, October 14, 1948

Oct. 18.60	19.00	18.60	18.90b
Nov. 17.85	18.10	17.85	17.95
Dec. 18.45	18.52½	18.22½	18.22½
Jan. 18.05	18.12½	17.85	17.85b
Mar. 18.02½	18.10	17.80	17.85b
May 18.00	18.05	17.80	17.80a

Sales: 23,280,000 lbs.

Open interest at close Wed., Oct. 13th: Oct. 221, Nov. 921, Dec. 881, Jan. 356, Mar. 369 and May 43 lots.

FRIDAY, October 15, 1948

Oct. 19.02½	19.85	18.95	19.55
Nov. 18.15	18.95	18.15	18.72½
Dec. 18.35	19.00	18.30	18.90
Jan. 17.85	18.55	17.85	18.35
Mar. 18.00	18.42½	17.82½	18.40b
May 17.80	18.37½	17.80	18.37½

Sales: About 22,500,000 lbs.

Open interest at close Thurs., Oct. 14th: Oct. 178, Nov. 877, Dec. 884, Jan. 352, Mar. 377 and May 47 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Oct. 9	18.57n	19.00n	18.00n
Oct. 11	18.67½a	19.00n	18.00n
Oct. 12			
Oct. 13	18.72½a	19.00b	18.00n
Oct. 14	18.90b	19.25b	18.25n
Oct. 15	19.55a	19.50	18.55n

DANISH HOG

POPULATION

The number of bred sows in Denmark on August 28, 1948 was 24 per cent above the corresponding date a year earlier, according to a recent report by the Office of Foreign Agricultural Relations of the USDA. This increase reflects the anticipation of larger grain supplies, both foreign and domestic, and continued the upward trend indicated in the reports of June 12 and July 17, 1948. The increased farrowings anticipated in the latter part of the year can be expected to increase marketings in the middle of 1949.

Danish hog numbers, by classes, on August 28, 1948 were as follows, with comparable figures for September 6, 1947 in parentheses: Bred sows, 133,000 (107,000); total sows, 212,000 (198,000); suckling pigs, 449,000 (463,000); slaughter hogs, 1,018,000 (1,268,000); total, including boars, 1,688,000 (1,938,000).

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$22.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	23.00
Kettle rend., tierces, f.o.b. Chgo.	23.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	23.75
Neutral, tierces, f.o.b. Chicago	22.62½
Standard Shortening, N. & S.	28.00
Hydrogenated Shortening N. & S.	28.75

*Del'd.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
October 13, 1948	
Choice, native, heavy.....	56 @63%
Choice, native, light.....	56 @63%
Good.....	51 1/2 @62
Comm.....	46 1/2 @53 1/2
Can. & cutter.....	31 @39
Bel. bull.....	39 @41

BEEF CUTS

City	
No. 1 ribs.....	75 @80
No. 2 ribs.....	65 @74
No. 1 loins.....	85 @90
No. 2 loins.....	72 @84
No. 1 hinds and ribs.....	64 @68
No. 2 hinds and ribs.....	57 @65
No. 3 hinds and ribs.....	50 @56
No. 1 top sirloins.....	72 @75
No. 2 top sirloins.....	68 @72
No. 1 rounds.....	52 @55
No. 2 rounds.....	52 @55
No. 1 chucks.....	52 @55
No. 2 chucks.....	50 @52
No. 3 chucks.....	45 @50
No. 1 briskets.....	53 @55
No. 2 briskets.....	53 @55
No. 1 flanks.....	25 @27
No. 2 flanks.....	25 @27

FRESH PORK CUTS

Western	
Boston butts.....	52 @55
Pork loins, fresh 12 lbs. do.....	56 @59
Hams, regular, under 14 lbs.....	@48
Hams, skinned, fresh, under 14 lbs.....	@50
Picnic, fresh, bone in.....	36 1/2 @37 1/2
Pork trimmings, ex. lean.....	@59
Pork trimmings, regular.....	36 @37
Spareribs, under 3.....	49 @51
Belies, sq. cut, seedless, 8/12.....	@44

City	
Boston butts, 4/8 lbs.....	55 @58
Shoulders, N. Y.....	50 @52
Pork loins, fr., 10/12 lbs.....	58 @60
Hams, regular, under 14 lbs.....	48 @52
Hams, skind., under 14 lbs.....	52 @55
Picnic, bone in.....	@43
Pork trim, ex. lean.....	32 @34
Pork trim, regular.....	32 @34
Spareribs, light.....	49 @53
Belies, sq. cut, seedless, 8/12.....	46 @48

FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	78
Lamb fries.....	45
Ortals under 1/2 lb.....	16
Ortals over 1/2 lb.....	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 13, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
550-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$55.00-58.00
700-800 lbs.....	55.00-58.00

Good:	
550-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	49.00-53.00
700-800 lbs.....	49.00-53.00

Commercial:	
550-600 lbs.....	38.00-42.00
600-700 lbs.....	39.00-43.00
Utility, all wts.....	None

COW:

Commercial, all wts.....	33.00-36.00
Utility, all wts.....	31.00-33.00
Canner, all wts.....	None
Cutter, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	50.00-52.00
130-170 lbs.....	46.00-50.00

Good:	
50-80 lbs.....	45.00-47.00
80-130 lbs.....	45.00-48.00
130-170 lbs.....	39.00-42.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	38 @40
137 to 153 lbs.....	38 @40
154 to 171 lbs.....	38 @40
172 to 188 lbs.....	38 @40

LAMBS

Choice lambs.....	48 @58
Good lambs.....	48 @58
Legs.....	64 @66
Hindsaddles.....	63 @66
Loins.....	60 @65

MUTTON

Good.....	Western 19 @21
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VEAL—SKIN OFF

Choice carcass.....	46 @52
Good carcass.....	39 @47
Commercial carcass.....	35 @43
Utility.....	32 @35

BUTCHERS' FAT

Shop fat.....	5%
Breast fat.....	7%
Edible suet.....	7%
Inedible suet.....	7%

STOCKER AND FEEDER CATTLE SHIPMENTS

Cattle and sheep purchased at public stockyards, and received in eight corn belt states during the month of September was reported by the USDA as follows:

CATTLE AND CALVES

—September—	
1948	1947
Public stockyards.....	253,765 257,889
Direct.....	136,374 136,646
Totals.....	390,139 394,535

SHEEP AND LAMBS

1948 1947	
Public stockyards.....	208,541 194,007
Direct.....	286,749 361,481
Totals.....	495,290 556,388

Data in this report were obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest en route.

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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASE

Thursday, October 14, 1948

Interest in the tallow and grease market was little changed from last week. There were bids for better grades at about steady prices and offerings were limited to a few spots. Sales were scattered and the large soapers were reported to have picked up several top grade tanks at low freight rate points at 13c for fancy tallow and 12½c for choice white grease. Dealers were also reported to have participated in buying this week with mixed sales steady on the top grades and some weakness in the lower grades. Yellow grease moved at 8½c, or ¼c down, in a moderate way. Little information was available on edible tallow; some sold about steady this week and only limited offerings were in sight.

Considerable product sold late last week in a diversified way on a number of grades at last Friday's prices. The market was comparatively dull early and sales were largely in the better grades. Several tanks of prime sold Monday at 12½c, f.o.b. shipping points. A couple of tanks of choice white grease sold at 12½c; a few tanks of special tallow at 11c, and a number of tanks of yellow grease sold at 9c, for prompt, f.o.b. shipping points. A tank of fancy tallow sold at 13c, f.o.b. shipping point and a sizable sale of prime tallow was reported later at 12½c, f.o.b. shipping point. Two tanks of choice white grease sold at 12½c, f.o.b. shipping points. About midweek, a sale of edible tallow at 14½c was unconfirmed. A tank of yellow grease sold at 9c and a tank of choice white at 12½c, for immediate, f.o.b. shipping points. A couple of tanks of special tallow moved at 11c, f.o.b. shipping points and yellow grease sold still later at 8½c, with several tanks passing on this basis, f.o.b. shipping points. A few tanks of choice white grease sold at 12½c; a couple more tanks of prime tallow at 12½c, special tallow at 11c, and tank of No. 1 tallow at 10c, all f.o.b. shipping points.

TALLOW: Quotations on Thursday were steady on practically all grades, but a few grades were ½ to ¾c under last week. In car lots, f.o.b. producer's plant, edible tallow was quotable at 14½c, or ¾c higher; fancy, 13c; choice, 12½c; prime, 12½c; special, 11c; No. 1, 10c; No. 3, 9c, and No. 2, 8c nominal.

GREASES: Thursday's closing quotations were unchanged for the better grades, but the four lower grades were ¼ to ½c lower. Choice white grease was quoted at 12½c; A-white, 11½c; B-white, 10@10½c; yellow, 8½c; house, 8½@8¾c; brown, 7½c, and brown, 25 f.f.a., 7½c nominal.

GREASE OILS: A steady to firmer

trend was registered this week and buying interest was somewhat better. Reports indicated sales had increased. Trading was reported on all grades at prices steady with last week. On Thursday No. 1 lard oil was quoted at 17½c in drums, l.c.l., f.o.b. Chicago, prime burning oil at 21½c, and acidless tallow at 18½c.

NEATSFOOT OILS: The market continued steady with all grades moving normally. Sales were reported to be in balance with production. Pure neatsfoot oil was quoted Thursday at 31½c, basis drums, l.c.l., f.o.b. Chicago, and 20-degree neatsfoot oil at 37½c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, October 14, 1948)

Blood

	Unit
	Ammonia
Unground, per unit of ammonia.....	**\$7.50@8.00

Digester Feed Tankage Materials

Wet rendered, unground, loose.....	**\$7.50@8.00
Liquid stick, tank cars.....	3.75@4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk.....	\$ 95.00
55% meat scraps, bulk.....	104.50
50% feeding tankage, with bone, bulk.....	83.35
60% digester tankage, bulk.....	100.00
80% blood meal, bagged.....	132.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia.....	\$5.75@6.00
Bone tankage, unground, per ton.....	37.50@40.00
Hoof meal, per unit ammonia.....	\$6.50

Dry Rendered Tankage

	Per unit Protein
Cake.....	**\$1.50@1.60
Expeller.....	**\$1.50@1.60

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50@2.75
Hide trimmings (green, salted).....	1.75@2.00
Shews and pissles (green, salted).....	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles.....	\$80.00
Pig skin scraps and trim, per lb.....	.10

Animal Hair

Winter coil dried, per ton.....	\$85.00@100.00
Summer coil dried, per ton.....	75.00
Cattle switches.....	4@5½
Winter processed, gray, lb.....	12@13
Summer processed, gray, lb.....	7½@8

**Quoted f.o.b. Shipping point.

EASTERN FERTILIZER MARKET

New York, October 14, 1948

There was a steady demand for cracklings for prompt shipment at \$1.55 per unit, f.o.b. New York, but buyers refused to take on future contracts on that basis.

A car of local blood was sold at \$7.75 per unit of ammonia, an advance of 25c per unit over the last sale.

Fertilizer manufacturers are busy with their mixing operations for the new season and very short of various fertilizer chemicals.

VEGETABLE OILS

Thursday, October 14, 1948

The major crude vegetable oils continued uneven this week with trading light and scattered. Mixed price tones predominated on both spot and forward shipments. Interest was slack and offerings were limited to specific options. A few descriptions displayed some strength in view of the scarcity for spot, but buyers were reluctant to pay the advance.

SOYBEAN OIL: The market was about steady throughout the week for spot oil with light fluctuations on forward shipments. Spot was quotable early at 18c nominal, with trading later at this level. Numerous quotations were encountered for November and December options with one sale at 17c. The quotable market on this option was reported at 16½@16¾c with January-June oil reported to have passed at 15½c and additional bids at that level. Spot product weakened later and Thursday's close was 17½c, or down ½c from last week.

CORN OIL: The market was relatively quiet with spot shipments firmly bid at 21½c early in the week. Scarcity of product for immediate shipment resulted in a firm tone later with sales reported ½c higher. The closing quotation Thursday was 22c, or 1c above last week's price.

COCONUT OIL: No material change was reported in the market this week. The maritime strike on the coast is largely responsible for the tight situation on copra. Shipments are being transferred to Gulf and eastern seaboard points, which should ease conditions soon. The price early in the week was 27@28c nominal with no bids or offerings. One sale was reported Thursday at 25c, representing a reduction of 1@2c under last week.

PEANUT OIL: The market was quiet

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point.....	\$45.00
Blood, dried 16% per unit of ammonia.....	7.75
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	1.75
Soda nitrate, per net ton, bulk, ex-warehouse Atlantic and Gulf ports.....	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	7.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.70
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein.....	\$1.55

and dull. The price Thursday at the close was 22c nominal, or $\frac{1}{4}$ to 1c higher than last week.

COTTONSEED OIL: A mixed and unsettled condition prevailed in the market and trade was light and scattered. Following last week's easiness, some strength was shown early this week. Spot oil sold in a limited way about midweek at 18 $\frac{1}{2}$ c, with October quoted nominally at 18@18 $\frac{1}{2}$ c. November options were reported to have sold at 17 $\frac{1}{2}$ c and December at 17c. Valley, Southeast and Texas closed Thursday at 18 $\frac{1}{2}$ c paid, or $\frac{1}{2}$ c higher than last week.

A total of 269,920 bbls. of cottonseed oil was consumed in September compared with 195,090 bbls. in August and 200,892 bbls. in September, 1947.

The N. Y. futures market was relatively active again this week with a

varied price structure. Early strength was lost by Thursday, with all of the options down. Futures quotations for the four-day period were:

SATURDAY, OCTOBER 9, 1948

	Open	High	Low	Close	Pr. cl.
Oct.	*22.10	22.31	22.20	*22.20	22.05
Dec.	19.50	19.50	19.40	*19.45	19.50
Jan.	*19.25	*19.30	19.30
Mar.	*18.91	19.05	18.55	*18.90	18.90
May	*18.00	*18.50	18.55
July	*18.30	*18.25	18.35
Sept.	*16.50	*16.50	16.50

Total sales: 51 contracts.

MONDAY, OCTOBER 11, 1948

	Open	High	Low	Close	Pr. cl.
Oct.	22.40	22.55	22.40	*22.55	22.20
Dec.	19.65	19.85	19.65	19.70	19.45
Jan.	*19.40	*19.45	19.30
Mar.	19.05	19.20	19.00	19.01	18.90
May	*18.00	18.92	18.75	*18.70	18.50
July	*18.25	18.50	18.50	*18.45	18.25
Sept.	*16.50	*17.00	16.50

Total sales: 191 contracts.

TUESDAY, OCTOBER 12, 1948

No session N. Y. Exchange on Tuesday, October 12. (Columbus Day.)

WEDNESDAY, OCTOBER 13, 1948

	Open	High	Low	Close	Pr. cl.
Oct.	22.55	22.55	22.10	*22.20	22.55
Dec.	19.65	19.70	19.25	19.31	19.70
Jan.	*19.35	*19.10	19.45
Mar.	*18.85	19.05	18.60	18.70	19.01
May	*18.60	18.65	18.40	*18.35	18.70
July	*18.35	18.25	18.25	*18.05	18.45
Sept.	*17.00	*17.00	17.00

Total sales: 152 contracts.

THURSDAY, OCTOBER 14, 1948

	Open	High	Low	Close	Pr. cl.
Oct.	22.15	22.30	21.75	*21.50	22.20
Dec.	19.22	19.32	18.95	19.00	19.31
Jan.	*19.00	19.12	19.00	*18.75	19.10
Mar.	18.55	18.65	18.26	18.30	18.70
May	*18.10	18.40	18.00	*17.90	18.35
July	*17.85	18.00	17.80	*17.75	18.05
Sept.	*16.50	*16.25	17.00

Total sales: 184 contracts.

*Bid.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	18 $\frac{1}{2}$ pd
Valley	18 $\frac{1}{2}$ pd
Southeast	18 $\frac{1}{2}$ pd
Texas	18 $\frac{1}{2}$ pd
Soybean oil, in tanks, f.o.b. mills	17 $\frac{1}{2}$ pd
Midwest	17 $\frac{1}{2}$ pd
Corn oil, in tanks, f.o.b. mills	22pd
Coconut oil, Pacific Coast	25pd
Peanut oil, f.o.b. Southern points	22n
Cottonseed foots	3
Midwest and West Coast	3
East	3

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	35
White animal fat	35
Milk churned pastry	35
Water churned pastry	34

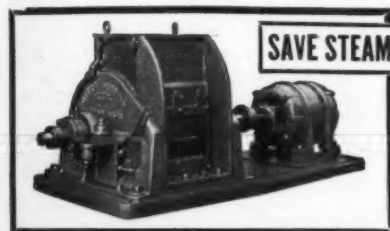
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VEGETABLE OIL IN AUGUST

August factory production of vegetable oils reported by the Department of Commerce, in pounds (with corresponding July production in parentheses), included: Cottonseed, crude, 51,209,000 (32,145,000), refined, 40,299,000 (35,627,000); peanut, crude, 2,466,000 (6,556,000), refined, 8,795,000 (13,523,000); coconut, crude, 41,408,000 (29,945,000), refined, 28,744,000 (21,890,000); corn, crude, 15,743,000 (15,562,000), refined, 14,642,000 (16,111,000); soybean, crude, 105,640,000 (122,791,000), refined, 108,938,000 (84,615,000).

Factory consumption of the same oils on the same basis was: Cottonseed, crude, 43,270,000 (38,782,000), refined, 76,475,000 (46,449,000); peanut, crude, 9,410,000 (14,436,000), refined, 9,075,000 (9,759,000); coconut, crude, 54,944,000 (40,259,000), refined, 23,916,000 (16,255,000); corn, crude, 15,448,000 (17,708,000), refined, 5,858,000 (4,982,000); soybean, crude, 119,878,000 (93,209,000), refined, 110,455,000 (80,426,000).

August 31 factory and warehouse stocks, compared with July 31, were: Cottonseed, crude, 25,601,000 (22,893,000), refined, 60,695,000 (98,432,000); peanut, crude, 4,973,000 (8,450,000), refined, 9,489,000 (14,521,000); coconut, crude, 70,315,000 (78,048,000), refined, 11,164,000 (11,561,000); corn, crude, 6,173,000 (5,045,000), refined, 3,341,000 (4,513,000); soybean, crude, 55,305,000 (77,615,000), refined, 63,455,000 (70,635,000).



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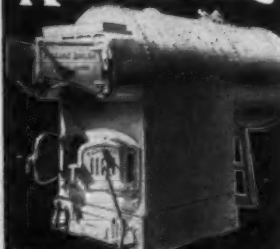
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HIDES AND SKINS

Moderate movement packer hides—
Native steers steady—Colorados,
heavy and light Texas steers weak—
Cows and bulls steady—Kipskins
lower.

Chicago

PACKER HIDES: Activity in the packer hide market was normal this week, with only a few descriptions offered for sale. A short week influenced by light offerings resulted in approximately 70,000 hides reported sold.

Native steers were tendered sparingly this week, with one packer reporting a sale of three cars September-October heavy native steers at 26½¢, f.o.b. Chicago and St. Louis, and 26¼¢, f.o.b. St. Paul. Later another packer sold 1,200 heavy native steers, October takeoff, at 26½¢, Chicago basis. An outside packer sold 1,200 heavy native steers, September-October takeoff at 26½¢, Chicago basis. Still later, another packer sold 1,500 October light native steers at 26¼¢, f.o.b. E. St. Louis. One sale of heavy Texas steers was reported, September-October salting, involving 1,200 hides at 24¼¢, f.o.b. Kansas City.

Native cows were offered in a moderate way this week, with one packer selling 2,000 September-October light native cows at 24¼¢, f.o.b. St. Paul. An outside packer was reported having

sold 1,500 light native cows at 25¢, Chicago basis. Another packer sold 4,000 September-October light native cows about midweek, at 24¼¢, f.o.b. E. St. Louis. Later the same packer sold 4,000 September-October light native cows at 24¼¢, f.o.b. Kansas City and St. Joseph.

Branded cows were offered from several quarters in a more liberal way, with one packer reporting a sale totaling 17,000 branded cows at 23¢, f.o.b. Chicago, 23¢, f.o.b. Fort Worth and St. Charles, and 22¼¢, f.o.b. River points, all September-October takeoff. Later another packer sold a total of September-October River point branded cows, at 23¢, Chicago freight equalized.

The packer native bull market was again comparatively quiet this week, with few offerings and sales reported.

OUTSIDE SMALL PACKER: The small outside packer hide market continued in a quiet and rather dull position this week, with prices on a few descriptions displaying a weak undertone. Only a few reports of offerings and light selling were uncovered, and again tanners expressed a choosy attitude as to the type of hide purchased, weights and shipping points considered. Native all weights are quotable this week at 20¢@22¢, with reports of a few 20/24 lb. selects offered at 24¢, and brands 1c down. Calfskins were reported about steady, with the quotable price of 37¢@39¢ reported Thursday. All weight country hides were reported Thursday at the quotable price of 17¢@18¢, with the latter price reported for a few selects. A few small sales were reported at 17½¢, f.o.b. shipping points. Bull and calfskins showed a weak undertone.

PACIFIC COAST: The market on the Pacific coast was relatively quiet this week. Rumors of one sale involving a total of 7,000 hides was reported by the trade about midweek, with steers selling at 21½¢, and 20¢ for cows, flat, f.o.b. shipping points. One packer sold a total of 2,000 Los Angeles branded cows at 23¢, Chicago freight rate equalized.

PACKER CALF AND KIPS: The market on calfskins displayed more ac-

tivity this week, with the price trend on heavy and lights reversed, and the lights demanding the premium. One packer sold a total of 25,000 North heavy calfskins at 52½¢, and 55¢ for the light northern calfskins, f.o.b. Chicago and St. Paul. Another packer sold 6,000 St. Paul heavy native calf at 52½¢, and 55¢ for the light weights, basis Chicago. Another sale involved a total of 9,500 mixed light and heavy calfskins at 55¢, f.o.b. Milwaukee. One packer sold 4,000 St. Louis and River mixed light and heavy calfskins at steady prices. A little more interest was registered in the kipskin market this week, with selling prices 1c under last week's quoted prices. One packer sold 4,000 northern native kipskins at 35¢, and 31¢ for the overweights, basis Chicago. Another packer sold 5,000 northern native kipskins early this week at 36¢, and 32¢ for the overweights, with brands priced at 2½¢ under, f.o.b. Nashville and Evansville.

The slunk market was dormant.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended Oct. 14, '48	Previous Week	
Nat. str.	@26½	@26½	@34
Hvy. Tex. str.	@24½	@25	@31½
Hvy. butt			
brnd'd str.	@25	@25	@31½
Hvy. Col. str.	@24½	@24½	@31
Ex-light Tex			
str.	@26	@26½	@31½
Brnd'd cows	@23½	@23½	@31
Hvy. nat. cows	@27	@27	@33
Lt. nat. cows	@25	@25	@34
Nat. bulls	@16½	@16½	@22
Brnd'd bulls	@15½	@15½	@21
Calfskins, Nor. 52½	@55	52½ @55	80 @1.00
Kips, Nor. nat.	@35	@36	@37½
Kips, Nor. brnd	@32½	@36	@55
Slunks, reg.	@2.50	@2.50	@3.75
Slunks, hris.	1.00 @1.10	1.00 @1.10	95 @1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@22	21 @23	28 @33
Brnd'd all wts.	@21	20 @21	27 @32
Nat. bulls	@13	12 @14	16 @17
Brnd'd bulls	@12	11 @13	15 @16
Calfskins	@37	@39	60 @70
Kips, nat.	@27	26 @27	40 @45
Slunks, reg.	@2.00	@2.00	3.50 @3.60
Slunks, hris.	@75	@75	90 @95

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	@17	@18	17 @18	25½ @27½
Bulls	@11	@11	11 @11½	14 @15
Calfskins	@22	24 @25	40 @45	
Kipskins	@21	19 @20	31 @33	

All country hides and skins quoted on fat trimmed basis.

SHEEPSKINS, ETC.

Phr. shearings	2.50 @3.50	2.50 @3.50	2.80 @2.85
Dry pelts	@28	@28	26 @27
Horsehides	9.25 @10.25	9.25 @10.25	9.50 @10.25

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CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

WEEK'S CLOSING MARKETS

Prices continued steady at \$2.50 each for the regulars and \$1.00@1.10 for the 16-in. and up.

SHEEPSKINS.—The top grades of the No. 1 shearlings were reported quotable at \$3.25@3.50 each, No. 2 shearlings at \$1.65@1.75, and No. 3 at \$1.25@1.30. Inquiries for No. 2 and No. 3's came to light later this week, with orders unfilled due to the scarcity of these grades. The last quotable price on western wool lambs was \$3.15, and \$2.60@2.75 for the Colorados.

N. Y. HIDE FUTURES

MONDAY, OCTOBER 11, 1948

	Open	High	Low	Close
Dec.	23.28	23.50	23.15	23.40
Mar.	20.80b	21.35	20.95	21.20b
June	20.15b	20.37	20.37	20.40b
Sept.	19.85b	20.05	20.05	20.00b

Closing 10 to 30 points higher; sales 32 lots.

TUESDAY, OCTOBER 12, 1948

HOLIDAY—NO MARKET.

WEDNESDAY, OCTOBER 13, 1948

	Open	High	Low	Close
Dec.	23.80	23.90	23.75	23.55b
Mar.	21.50b	21.60	21.35	21.45b
June	20.00b	20.50	20.50	20.50b
Sept.	19.85b			20.05b

Closing 5 to 25 points higher; sales 40 lots.

THURSDAY, OCTOBER 14, 1948

	Open	High	Low	Close
Dec.	23.70	24.00	23.70	23.88
Mar.	21.00b	21.75	21.65	21.65b
June	20.65b	20.95	20.88	20.80b
Sept.	20.00b			20.20b

Closing 15 to 33 points higher; sales 46 lots.

FRIDAY, OCTOBER 15, 1948

	Open	High	Low	Close
Dec.	23.65b	24.95	23.95	24.90
Mar.	21.50b	22.25	21.83	22.25
June	20.65b	21.40	20.90	21.40
Sept.	20.05b			20.50

Closing 60 to 107 points higher; sales 168 lots.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$26.50 and the average \$25.95. Provision prices were: Under 12 pork loins, 57@58; green skinned hams, 48½; Boston butts, 50½@52; 16/down pork shoulders, 44; under 3 spareribs, 47@49; 8/12 fat backs, 21½@23n; regular pork trimmings, 35@36; 18/20 DS bellies, 26½; 4/6 green picnics, 37½; 8/up green picnics, 35½.

Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were: Oct. 23.40-26.00; Dec. 19.35-19.44; Jan. 19.25b, 19.50ax; Mar. 18.70; May 18.25b, 18.50ax; July 18.00b, 18.05ax; Sept. 16.50b, 17.60ax. Sales totaled 308 lots.

The market section keeps you up to date on current market trends, giving full market coverage for the industry.

U. S. COLD STORAGE STOCKS ON OCTOBER 1

	Oct. 1, '48 pounds	Oct. 1, '47 pounds	Sept. 1, '48 pounds	Oct. 1 5-yr. av. 1943-47 pounds
Beef, frozen	62,215,000	79,840,000	58,281,000	118,180,000
Beef, in cure, cured & smoked	10,764,000	11,028,000	10,556,000	9,584,000
Total beef ²	72,979,000	90,868,000	68,837,000	122,764,000
Pork, frozen	84,538,000	66,046,000	164,885,000	94,586,000
Pork, D. S. in cure & cured	32,915,000	21,776,000	54,734,000	48,440,000
Pork, all other in cure, cured and smoked	116,845,000	106,274,000	140,175,000	102,843,000
Total pork ³	234,298,000	194,096,000	359,794,000	245,870,000
Lamb and mutton ⁴	10,564,000	6,802,000	9,847,000	11,688,000
Veal ⁵	6,486,000	7,572,000	6,855,000	...
All edible offal, frozen and cured ⁶	36,498,000	55,570,000	43,843,000	51,972,000
Canned meats and meat products	21,710,000	17,067,000	27,168,000	...
Sausage room products ⁷	10,257,000	12,033,000	11,825,000	...
Lard ⁸	92,935,000	122,561,000	136,119,000	...
Rendered pork fat ⁹	4,085,000	3,410,000	3,632,000	*115,640,000

*Lard and rendered pork fat included.

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. ²Included in above figures are the following government-held stocks in cold storage, outside of processors' hands as of October 1, 1948: Lard and rendered pork fat, 436,000 lbs. The report by the government on holdings of pork, beef, veal, lamb and mutton is discontinued. ³No historical figures for these items. ⁴Trimblings formerly included with offal are now included with appropriate type of meat.

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LIVESTOCK MARKETS *Weekly Review*

September Hog and Cattle Kill Below Totals a Year Ago

THE number of all classes of livestock slaughtered under federal inspection during September was smaller than that of the same month the previous year with the exception of sheep, according to the report of the U. S. Department of Agriculture. However, totals of all classes of slaughter were larger than those of August 1948.

Slaughter of 1,178,251 cattle in September was larger by 92,409 than the number slaughtered in August, but 228,909 smaller than September of last year. For the nine months, January through September this year, slaughter of 9,470,032 cattle was below the 11,344,991 slaughtered in the same period of 1947.

The number of calves slaughtered during September was 29,456 larger than the previous month, but 120,455 below the September 1947 slaughter. Figures for the three periods were 598,845, 569,389 and 719,300, respectively. Calf slaughter during the nine months this year totaled 5,086,395 as compared with 5,685,131 for the nine months of 1947.

Slaughter of 2,835,582 hogs in September showed an increase of 395,525 over last month, but a decrease of 112,834 from the same month a year earlier. The cumulative total for January-September 1948 was 32,002,785, which is somewhat smaller than the 33,382,256 slaughtered in the same period of 1947.

September sheep and lamb slaughter was larger by 199,879 than the August 1948 slaughter, and 5,583 larger than the number killed in federally inspected plants a year earlier. The cumulative total for the nine months of 1948 remains somewhat smaller than the corresponding figure for 1947. Numbers for

the two periods were 10,938,383 and 12,047,441, respectively.

FEDERALLY INSPECTED SLAUGHTER

CATTLE		
	1948	1947
January	1,312,051	1,403,139
February	976,796	1,142,546
March	986,502	1,227,735
April	898,564	1,203,137
May	879,927	1,268,735
June	1,109,153	1,206,578
July	1,045,946	1,274,273
August	1,085,845	1,216,668
September	1,178,251	1,407,160
October	1,104,683	1,406,683
November	1,336,590	1,336,590
December	1,345,695	1,345,695

CALVES		
	1948	1947
January	586,269	580,859
February	510,748	521,435
March	560,374	643,962
April	550,240	678,440
May	508,842	626,508
June	620,000	620,696
July	576,688	656,182
August	569,389	627,749
September	598,845	719,300
October	582,092	812,092
November	673,218	673,218
December	673,218	673,218

HOGS		
	1948	1947
January	5,223,309	5,844,391
February	3,745,793	3,896,928
March	3,574,127	3,405,885
April	3,342,743	3,615,746
May	3,502,290	3,831,450
June	4,234,758	3,635,443
July	3,044,126	3,454,634
August	2,440,657	2,731,363
September	2,835,582	2,948,416
October	3,977,734	3,977,734
November	5,501,067	5,501,067
December	6,254,454	6,254,454

SHEEP		
	1948	1947
January	1,347,240	1,541,717
February	1,208,546	1,270,918
March	1,174,678	1,237,468
April	1,045,120	1,321,580
May	978,037	1,353,065
June	1,261,842	1,329,034
July	1,104,773	1,280,181
August	1,264,134	1,253,089
September	1,464,013	1,458,430
October	1,097,058	1,097,058
November	1,470,856	1,470,856
December	1,451,152	1,451,152

—YEAR TO DATE—		
	1948	1947
Cattle	9,470,032	11,344,991
Calves	5,086,395	5,685,131
Hogs	32,002,785	33,382,256
Sheep	10,938,383	12,047,441

Packers' August Livestock Costs 8% Over a Year Ago; Average Live Weights Up

The average live weight of livestock slaughtered under federal inspection during the month of August was given by the U. S. Department of Agriculture as follows:

	Aug. 1948	Aug. 1947
Cattle	\$29.0	\$29.0
Steers*	\$24.9	\$24.9
Calves	\$24.5	\$24.5
Hogs	\$27.8	\$27.8
Sheep and lambs	\$21.9	\$21.9

*Steers also included with cattle.

Packers operating under federal inspection paid a total of \$486,352,000 for livestock during August compared with \$448,712,000 paid in the same month a year earlier. The average cost to packers per cwt. of livestock for the periods under comparison is shown in the following table.

	Aug. 1948	Aug. 1947
Cattle	\$24.46	\$19.25
Steers*	\$20.23	\$24.70
Calves	\$25.48	\$19.22
Hogs	\$27.08	\$24.07
Sheep and lambs	\$22.07	\$19.63

*Steers also included with cattle.

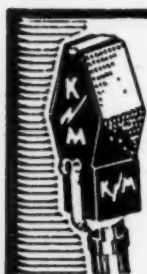
The dressing yields of livestock slaughtered during August (per 100 lbs. live weight) compared with that of the corresponding month of 1947 are shown below:

	Aug. 1948	Aug. 1947
Cattle	52.2	52.1
Calves	55.3	54.6
Hogs*	75.3	75.9
Sheep and lambs	46.3	46.4
Lard per 100 lbs.	13.8	14.0
Lard per animal	37.2	39.7

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights for the different kinds of livestock were given as follows:

	Aug. 1948	Aug. 1947
Cattle	484.9	471.1
Calves	133.5	127.5
Hogs	203.9	215.1
Sheep and lambs	42.5	41.7



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 13, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.00-25.50	\$21.00-24.00	\$20.00-23.00	\$19.00-22.00	\$18.00-21.00
140-160 lbs.	24.00-26.00	23.50-25.50	23.00-25.00	22.50-24.50	22.00-24.00
160-180 lbs.	25.50-26.25	25.00-26.00	24.50-25.75	24.00-26.25	23.50-26.00
180-200 lbs.	26.00-26.75	25.75-26.25	25.25-26.25	24.00-26.50	23.50-26.00
200-220 lbs.	26.25-26.75	26.00-26.50	25.00-26.50	24.25-26.75	23.50-26.25
220-240 lbs.	26.25-26.75	26.25-26.50	26.00-26.50	26.25-26.75	26.00-26.25
240-270 lbs.	26.25-26.75	26.25-26.50	26.00-26.50	26.25-26.75	26.00-26.25
270-300 lbs.	26.25-26.75	26.25-26.50	26.00-26.50	26.25-26.75	26.00-26.25
300-330 lbs.	24.25-25.25	25.25-26.00	24.75-25.50	25.50-26.25	25.00-26.25
330-360 lbs.	23.50-24.50	24.75-25.50	24.50-25.00	24.75-25.75	24.25-25.75

Medium:

160-220 lbs.	23.50-26.25	23.00-25.00	24.00-26.00	24.00-25.75	23.50-26.00
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SOVS:

Good and Choice:

270-300 lbs.	24.50-25.00	24.75-25.00	23.75-24.25	23.00-25.50	24.50-24.75
300-330 lbs.	24.50-25.00	24.50-25.00	23.75-24.25	24.75-25.25	24.50-24.75
330-360 lbs.	23.75-25.00	24.00-24.75	23.50-24.25	24.50-25.00	24.00-24.75
360-400 lbs.	23.00-24.00	23.50-24.25	23.00-24.00	23.75-24.75	23.00-24.00

Good:

400-450 lbs.	22.00-23.25	23.00-23.75	22.50-23.75	22.50-24.00	21.50-22.75
450-550 lbs.	20.00-22.25	22.50-23.25	21.75-23.00	22.00-23.00	21.00-22.25

Medium:

250-350 lbs.	19.00-24.50	21.00-24.00	21.00-23.50	21.50-24.50	20.50-23.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	18.50-22.50	18.00-22.00	17.50-21.50	17.00-21.00	16.50-20.50
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	34.00-37.50	35.00-39.50	34.00-38.50	34.00-38.00	36.00-37.00
900-1100 lbs.	34.50-38.50	36.00-41.25	34.50-39.00	34.50-39.25	35.00-37.50
1100-1300 lbs.	34.50-38.50	36.00-41.25	34.50-39.00	34.75-39.75	35.00-38.50
1300-1500 lbs.	34.50-38.50	35.50-41.00	34.00-38.50	34.25-39.75	35.00-37.50

STEERS, Good:

700-900 lbs.	26.50-34.50	28.00-36.00	27.50-34.00	28.50-34.25	28.50-35.00
900-1100 lbs.	27.50-34.50	28.50-36.50	28.00-34.50	29.00-34.50	28.50-35.00
1100-1300 lbs.	27.50-34.50	28.50-36.50	28.00-34.50	29.00-34.75	28.50-35.00
1300-1500 lbs.	27.50-34.50	28.50-36.50	28.00-34.50	29.00-34.75	28.50-35.00

STEERS, Medium:

700-1100 lbs.	21.50-26.50	23.00-28.50	21.50-28.00	22.00-29.00	20.50-28.50
1100-1300 lbs.	22.00-27.50	23.50-28.50	22.00-28.00	23.00-29.00	20.50-28.50

STEERS, Common:

700-1100 lbs.	18.50-21.50	20.00-22.50	18.50-22.00	18.50-23.00	16.50-20.50
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HEIFERS, Choice:

600-800 lbs.	33.50-37.00	33.50-36.00	33.50-37.00	33.50-36.50	34.00-36.00
800-1000 lbs.	33.50-37.00	34.00-37.50	33.75-37.50	33.50-36.75	34.00-36.50

HEIFERS, Good:

600-800 lbs.	26.50-33.50	27.00-34.00	26.50-33.50	28.00-33.50	27.50-34.00
800-1000 lbs.	26.50-33.50	27.50-34.00	26.50-33.75	28.00-33.50	27.50-34.00

HEIFERS, Medium:

500-900 lbs.	21.00-26.50	21.50-27.00	20.00-27.00	20.50-28.00	19.00-27.00
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HEIFERS, Common:

500-900 lbs.	18.00-21.00	18.50-21.50	17.50-20.00	18.00-20.50	15.50-19.00
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COWS (All Weights):

Good	19.00-21.50	20.50-23.00	18.50-21.50	19.50-22.50	19.00-22.00
Medium	18.00-19.00	19.00-20.50	17.25-18.50	17.75-19.50	17.50-19.00
Cut. & com.	15.50-18.00	15.50-19.00	15.25-17.25	15.00-17.75	15.00-17.50
Canners	12.75-15.50	13.50-15.50	13.50-15.25	13.50-15.00	14.00-15.00

BULLS (Yrs. Excl.), All Weights:

Beef, good	20.50-21.00	21.75-22.75	19.50-20.00	21.00-21.75	20.00-22.00
Sausage, good	19.50-20.50	21.75-22.50	19.00-20.00	21.00-21.50	19.50-21.50
Sausage, medium	18.50-19.50	20.50-21.75	17.00-19.00	19.50-21.00	18.50-19.50
Sausage, cut. & com.	15.50-18.50	17.00-20.50	15.00-17.00	16.50-19.50	16.50-18.50

VEALERS, All Weights:

Good & choice	28.00-34.00	30.00-31.00	24.00-28.00	23.00-27.00	25.00-31.00
Com. & med.	18.00-28.00	24.00-30.00	17.00-24.00	16.00-23.00	17.00-25.00
Cull, 75 lbs. up.	13.00-18.00	19.00-24.00	12.00-17.00	14.00-16.00	14.00-17.00

CALVES (500 lbs. down):

Good & choice	23.00-26.50	22.00-27.50	22.00-26.00	20.00-25.00	18.00-22.00
Com. & med.	17.00-23.00	17.00-22.00	16.00-22.00	15.00-20.00	16.00-18.00
Cull	13.00-17.00	15.00-17.00	12.00-16.00	14.00-15.00	14.00-16.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*	25.00-25.50	24.75-25.50	24.50-25.00	24.75-25.75	25.00-26.00
Med. & good*	22.00-24.75	22.50-24.50	21.50-24.25	22.50-24.50	21.50-24.75
Common	18.00-21.50	17.50-21.50	19.00-21.25	19.00-22.25	18.50-21.25

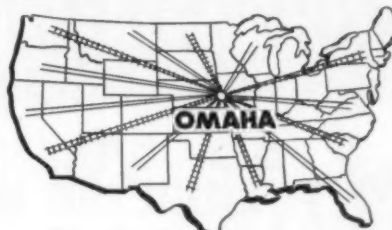
EWES:

Good & choice*	8.50-10.00	8.50-10.00	8.50-9.25	8.00-8.50	9.00-9.50
Com. & med.	7.00-8.50	7.50-8.50	7.25-8.50	7.00-8.00	6.50-8.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on shorn basis.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 9, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,099 hogs; Swift, 2,833 hogs; Wilson, 2,651 hogs; Agar, 1,817 hogs; Shippers, 7,616 hogs; Others, 17,570 hogs.

Total: 18,974 cattle; 2,339 calves; 36,586 hogs; 9,343 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	4,021	722	884
Cudahy	3,114	953	790
Swift	3,338	1,190	2,344
Wilson	2,606	485	1,479
Central	2,387	4	
U.S.P.	828		
Others	6,914	85	4,710
Totals	23,808	3,439	10,147

OMAHA

Cattle & Calves	Hogs	Sheep
Armour	5,617	4,901
Cudahy	4,087	2,313
Swift	3,801	9,566
Wilson	2,339	2,287
Eagle	29	
Greater Omaha	55	
Hoffman	91	
Rothschild	358	
Roth	277	
Kingman	1,055	
Merchants	36	
Shippers		5,072
Totals	17,725	24,139

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	3,548	2,016	3,480
Swift	4,759	3,700	9,140
Hunter	683		3,477
Hell			1,474
Krey			2,569
Laclede			869
Siehoff			878
Others	6,608	4,058	12,510
Shippers	7,240	2,029	14,044
Totals	22,838	11,803	48,311

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	3,399	848	10,246
Armour	3,309	557	6,022
Others	4,270	234	2,355
Totals	10,978	1,639	18,623

Does not include 1,163 cattle, 3,736 hogs and 4,565 sheep bought direct.

SIoux CITY

Cattle	Calves	Hogs	Sheep
Cudahy	2,910	224	6,541
Armour	2,661	266	4,612
Swift	2,585	187	3,138
Others	348	4	
Shippers	20,965	688	4,854
Totals	29,406	1,369	19,146

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	1,324	940	2,770
Guggenheim	358		
Dunn			5
Ostertag	129		
Doid	141		549
Sunflower	29		34
Pioneer	114		
Excel	675		
Others	2,634		301
Totals	5,404	940	3,659

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	2,186	878	1,406
Wilson	2,149	1,239	2,411
Others	250		696
Totals	4,585	2,117	4,483

Does not include 167 cattle, 2,039 calves, 2,119 hogs and 6,303 sheep bought direct.

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's			529
Kahn's			
Lohrey			531
Meyer			
Schlichter	173	106	11
National	276	6	
Others	2,294	1,399	10,337
Totals	2,743	1,511	10,868

Does not include 1,304 cattle, 264 hogs and 104 sheep bought direct. Market shipments for the week were 226 cattle, 77 calves, 1,011 hogs and 2,322 sheep.

DENVER

Cattle	Calves	Hogs	Sheep
Armour	1,263	228	2,256
Swift	965	155	2,241
Cudahy	783	57	1,412
Others	2,843	290	1,333
Totals	5,854	730	7,262

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	4,530	3,112	5,866
Bartusch	771		
Cudahy	1,046	1,554	
Rifkin	604	0	
Superior	1,686		
Swift	6,220	3,854	24,920
Others	2,688	2,888	5,272
Totals	17,545	11,417	36,068

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	2,131	3,464	1,602
Swift	2,400	3,002	3,090
Blue			
Bonnet	829	47	117
City	677	26	156
Rosenthal	210	31	
Totals	6,256	6,570	4,968

TOTAL PACKER PURCHASES

	Week ended Oct. 9	Prev. week	Same week 1947
Cattle	166,179	163,656	200,646
Hogs	224,250	181,582	174,706
Sheep	185,719	166,844	171,852

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., October 14.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:

160-180 lb.	\$21.25 @ 24.25
180-240 lb.	23.75 @ 25.50
240-300 lb.	24.50 @ 25.50
300-360 lb.	23.50 @ 25.50

Sows:

270-360 lb.	\$23.25 @ 24.25
400-550 lb.	19.00 @ 22.00

Receipts of hogs at Corn Belt markets for the week ended October 14 were reported to be:

	This week estimated	Same day last wk. actual
Oct. 8	31,000	29,000
Oct. 9	40,000	32,500
Oct. 11	34,000	30,000
Oct. 12	38,000	30,500
Oct. 13	41,000	18,500
Oct. 14	45,000	27,000

CANADIAN KILL

Inspected slaughter in Canada, week ended October 2:

	Week Ended Oct. 2	Same Week Last Year
Western Canada	21,089	7,450
Eastern Canada	20,327	5,393
Total	41,416	12,843

	1947
Western Canada	17,092
Eastern Canada	41,256
Total	58,348

	1947
Western Canada	9,155
Eastern Canada	22,349
Total	31,504

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,000	2,700	2,250	175
No. Portland	2,350	880	1,420	1,580
San Francisco	1,300	400	1,450	4,000

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended October 9, 1948.

CATTLE

	Week ended	Prev. week	Cor.
Chicago	18,974	19,443	23,257
Kansas City	27,247	27,083	30,447
Omaha	19,038	19,682	26,180
East St. Louis	8,900	20,650	12,075
St. Joseph	11,007	10,347	14,405
Sioux City	8,897	10,904	11,274
Wichita	5,404	2,847	5,286
New York & Jersey City	4,882	6,512	7,617
Okla. City	4,585	8,669	14,946
Cincinnati	5,296	6,308	
Denver	7,135	8,076	8,574
St. Paul	14,857	16,656	17,638
Milwaukee	3,942	3,706	4,800
Total	135,048	159,871	188,816

HOGS

Chicago	28,970	25,770	25,063
Kansas City	10,147	10,656	9,865
Omaha	21,757	23,845	24,255
East St. Louis	20,718	16,438	13,855
St. Joseph	14,292	14,717	12,839
Sioux City	3,659	3,574	3,198
Wichita	36,115	35,434	33,133
New York & Jersey City	6,602	5,585	7,862
Okla. City	11,075	13,177	
Cincinnati	8,155	5,440	7,821
Denver	30,786	30,254	21,971
St. Paul	8,273	6,398	4,969
Milwaukee	221,041	217,931	207,842

SHEEP

Chicago	9,343	12,327	5,760
Kansas City	23,963	21,438	21,183
Omaha	23,464	25,169	19,064
East St. Louis	11,067	9,961	10,524
St. Joseph	16,082	15,947	21,773
Sioux City	9,966	8,683	8,893
Wichita	1,100	1,447	1,342
New York & Jersey City	34,559	38,860	34,172
Okla. City	7,355	3,761	5,579
Cincinnati	904	854	
Denver	26,203	20,931	21,463
St. Paul	18,206	14,292	15,184
Milwaukee	2,021	1,183	1,878
Total	183,329	175,043	167,069

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on October 14:

CATTLE:	
Steers, med. to gd.	\$25.00@30.00
Heifers, med. & gd.	22.00@26.00
Cows, low gd.	20.50
Cows, com. to med.	18.00@20.00
Cows, can. & cut.	14.00@17.50
Bulls, gd.	21.00@23.50
Bulls, com. & med.	18.00@21.00

CALVES:	
Vealers, gd. & choice	\$27.00@32.00
Com. to med.	20.00@26.00
Culls	12.00@19.00

HOGS:	
Gd. & ch.	\$26.75@27.25
Some	21.00@23.25

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on October 14:

CATTLE:	
Steers, gd.	\$ 31.25
Steers, med.	24.25@28.10
Heifers, med.	22.00@24.00
Cows, med. & gd.	18.50@20.00
Cows, cut. & com.	16.00@18.00
Cows, canner	14.00@16.00
Bulls, sausage	23.50@25.00

CALVES:	
Vealers, med. to ch.	\$26.00@29.50
Com. to med.	20.00@24.50
HOGS:	
Good & ch.	\$27.00@28.00
Some	17.50@20.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 7....	4,578	690	6,296	2,803
Oct. 8....	1,876	688	7,478	855
Oct. 9....	928	401	1,994	1,111
Oct. 11....	10,881	1,024	7,876	5,214
Oct. 12....	4,943	809	15,243	2,803
Oct. 13....	6,200	700	10,000	4,000
Oct. 14....	3,300	690	12,500	5,500

*Wk.
so far... 25,324 3,133 45,619 17,517
Wk. ago... 30,901 3,642 44,947 16,689
1947... 32,889 5,025 45,566 13,983
1946... 37,151 4,083 59,258 24,182
*Including 709 cattle, 978 calves, 12,712 hogs and 7,007 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 7....	1,833	33	1,062	316
Oct. 8....	1,394	40	2,683	76
Oct. 9....	760	...	60	74
Oct. 11....	2,681	89	506	375
Oct. 12....	3,219	39	1,957	620
Oct. 13....	2,000	50	1,000	400
Oct. 14....	1,300	50	1,500	400
Wk. so far...	8,200	228	5,053	1,795
Wk. ago...	9,873	382	4,873	1,643
1947...	11,091	593	1,596	2,651
1946...	20,144	966	7,364	5,167

OCTOBER RECEIPTS

	1948	1947
Cattle	62,487	81,843
Calves	9,206	13,820
Hogs	108,487	108,186
Sheep	40,425	40,370

OCTOBER SHIPMENTS

	1948	1947
Cattle	21,402	27,906
Hogs	14,316	6,201
Sheep	7,359	7,966

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, October 14, 1948.

	Week ended	Prev. week
	Oct. 14	Oct. 7
Packers' purch.	30,809	30,566
Shippers' purch.	7,445	5,438
Total	38,314	36,004

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended October 9.

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 9....	307,000	360,000	419,000
Oct. 2....	325,000	348,000	419,000
1947....	393,000	303,000	448,000
1946....	274,000	63,000	446,000
1945....	430,000	164,000	482,000

AT 11 MARKETS, WEEK ENDED:	Hogs
Oct. 9....	278,000
Oct. 2....	278,000
1947....	247,000
1946....	49,000
1945....	133,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 9....	208,000	237,000	175,000
Oct. 2....	219,000	224,000	201,000
1947....	271,000	203,000	182,000
1946....	190,000	42,000	186,000
1945....	301,000	107,000	244,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended October 9, 1948:

	Cattle	Calves	Hogs	Sheep
Salable	267	1,846	432	357
Total (incl. directs)	2,752	6,911	19,821	22,135
Previous week:				
Salable	761	2,693	521	644
Total (incl. directs)	4,089	8,427	21,646	30,708
*Including hogs at 31st street.				

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DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—Albert Toth, 229 Lavina Avenue
R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

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DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Oct. 9, 1948..	51,061
Week ending Oct. 9, 1948..	8,769	Week previous	15,681
Week previous	8,773	Same week year ago	17,768
Same week year ago	11,815		
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 9, 1948..	3,716	Week ending Oct. 9, 1948..	891,228
Week previous	3,294	Week previous	944,326
Same week year ago	3,053	Same week year ago	1,158,588
BULL:		LARD AND PORK FATS:	
Week ending Oct. 9, 1948..	624	Week ending Oct. 9, 1948..	121,788
Week previous	935	Week previous	106,725
Same week year ago	315	Same week year ago	144,538
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 9, 1948..	15,055	STEERS:	
Week previous	6,277	Week ending Oct. 9, 1948..	3,555
Same week year ago	14,003	Week previous	4,595
LAMB:		Same week year ago	4,456
Week ending Oct. 9, 1948..	43,363	COWS:	
Week previous	38,782	Week ending Oct. 9, 1948..	982
Same week year ago	64,888	Week previous	1,239
MUTTON:		Same week year ago	2,316
Week ending Oct. 9, 1948..	4,278	BULLS:	
Week previous	3,935	Week ending Oct. 9, 1948..	345
Same week year ago	3,941	Week previous	978
HOG AND PIG:		Same week year ago	845
Week ending Oct. 9, 1948..	11,236	CALVES:	
Week previous	5,471	Week ending Oct. 9, 1948..	9,568
Same week year ago	5,845	Week previous	14,327
PORK CUTS:		Same week year ago	8,987
Week ending Oct. 9, 1948..	1,609,816	HOGS:	
Week previous	1,529,451	Week ending Oct. 9, 1948..	36,115
Same week year ago	1,252,697	Week previous	35,434
BEEF CUTS:		Same week year ago	33,272
Week ending Oct. 9, 1948..	199,532	SHEEP:	
Week previous	189,062	Week ending Oct. 9, 1948..	34,559
Same week year ago	206,441	Week previous	38,890
VEAL AND CALF:		Same week year ago	34,172
Week ending Oct. 9, 1948..	2,962	Country dressed product at New York totaled 4,793 veal, 4 hogs and 118 lambs in addition to that shown above. Previous week: 4,581 veal, 13 hogs and 56 lambs. Same week 1947: 4,830 veal, 23 hogs and 39 lambs.	
Week previous	11,094	†Incomplete.	
Same week year ago	1,549		
LAMB AND MUTTON:			
Week ending Oct. 9, 1948..	4,232		
Week previous	3,040		
Same week year ago	1,296		

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended October 9 was given by the USDA as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	4,882	9,568	36,115	34,330
Baltimore, Philadelphia	5,635	2,315	25,054	1,461
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,553	3,043	51,734	12,386
Chicago, Elburn	24,493	12,730	62,659	28,139
St. Paul-Wis. Group	6,800	25,634	50,400	25,421
St. Louis Area	16,599	11,805	57,393	18,654
St. Paul	8,497	1,945	18,330	12,044
Omaha	17,890	1,814	38,296	27,373
Kansas City	7,016	0,577	34,445	23,966
Iowa and So. Minn.	1,242	5,652	134,413	37,323
SOUTHEAST				
.....	7,684	5,475	18,968	...
SOUTH CENTRAL WEST				
.....	24,271	15,275	44,713	48,361
ROCKY MOUNTAIN				
.....	7,172	928	30,152	28,281
PACIFIC				
.....	14,968	5,831	24,300	30,672
Grand total	206,752	107,595	647,274	328,619
Total week ago	216,362	110,060	567,153	311,410
Total same period 1947	260,144	125,212	601,032	326,679

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during Aug., 1948—cattle 75.2; calves 68.6; hogs 72.1; sheep and lambs 87.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended October 8	2,437	1,848	9,316
Week previous	2,996	2,395	8,546
Cor. week last year	4,615	1,739	9,482

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POSITION WANTED

SALES EXECUTIVE meat buyer. Salesman, wholesale, hotel supply or retail. Thorough meat and poultry man. Thirty years' practical experience. Best references. W-285, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

PLANT SUPERINTENDENT: 35 years' all-around operating experience available. Best references. Prefer Middle West or South. Write W-302, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

25 YEARS' EXPERIENCE. Sausage maker who can take complete charge of the manufacturing and also handling help. If you want a sausage maker, write or wire to W-288, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

BUYER: Cattle, calves and hogs, 20 years' experience buying for packers. Excellent references. W-291, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER. Can assume full responsibility of manufacturing department. Age 33. Prefer small plant. W-299, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT and Sales Manager. Capable of building sound sales organization. 23 years of well rounded experience in both carload and local sales. W-292, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN to take full charge of sausage department with many years' practical experience. Knows yields and cost with top quality of all meat processing and manufacturing. Sober, steady and dependable. If interested, wire or write, W-280, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: Wants position preferably South or Southwest. Twenty years' experience. References. Write W-284, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

My services will be available about November 1st. Prefer location between Mississippi River and West Coast. Have 26 years' experience in Production & Sales Coordination, Provision and Sales Manager. Age 44, married, have family. Write W-286, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

POSITION WANTED

EXPERT SAUSAGE MAKER wishes to contact man with growing sausage business. Write W-279, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

SUPERINTENDENT: 28 years' experience in all departments. Have practical knowledge of both small and large plants. Excellent references. Available due to change in management. W-266, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

WANTED: Man to help manage Hotel and Restaurant Jobbing House on West Coast. Nationally known line to sell. Must have had experience in this line and be able to open new accounts and raise volume. Salary and bonus on business. Write W-276, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

BROKERAGE OFFICE offers excellent opportunity for man with following in provisions or beef. Following important, but not essential. Office in Chicago convenient to Rock Island trains. Please state age, experience and background. Application and interviews absolutely confidential. W-273, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

MARGARINE PLANT operator with experience wanted to start up and operate new margarine plant in the south. Must have laboratory training as well as plant operating experience. In your reply state age, previous experience, training, if now employed and what capacity. Write B.P. 245, % THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

Meat Packer and Sausage Manufacturer in Western New York has fine openings for aggressive, high caliber men for following positions: Sausage sales manager, thoroughly qualified to supervise, establish routes, and make contacts; Beef sales manager; Beef butchers; Boners; Calf skinners; Experienced man for cleaning casings. Excellent wages, permanent positions with progressive concern. Give complete details of experience, references, etc. Replies confidential. W-297, THE NATIONAL PROVIDER, 407 S. Dearborn St., New York 22, New York.

HELP WANTED

LABELING MACHINE OPERATOR. State salary. S. E. Mighton Co., Bedford, Ohio.

ASSISTANT SALES MANAGER for meat cannery plant to promote sales of canned meat foods. State salary. S. E. Mighton Co., Bedford, Ohio.

FOREMAN

Beef plant in Chicago seeks foreman for slaughtering operations. State age and previous experience. W-258, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED FOREMAN. Cutting and killing. Good opportunity for efficient operator. Must know cuts and be an efficient handler of labor. Give all details of history in first application with references. W-298, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

EXCELLENT OPPORTUNITY for salesman now contacting meat packers, to handle complete and well established stockinette line. Good commission. No objections to carrying non-competing lines. Several fine territories open. State area traveled. W-295, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

Sales Representatives

Calling on meat packers and sausage manufacturers to handle the fast growing line of E.P.C.O. seasonings, emulsifier, curea and binder. Write direct to Essential Products of Cleveland, Inc., 4647 Broadway, Cleveland 4, Ohio.

SAUSAGE SPECIALIST. Ohio packer has opening for Sausage Supervisor with outstanding ability and qualifications. Full line processed with ultra modern equipment. Excellent opportunity. Write W-296, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Illinois.

Working Foreman with knowledge of hog and beef killing, hog cutting and beef boning. Must be able to handle men. Give previous experience and salary expected. Write W-277, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

ASSISTANT to plant superintendent. This opportunity merits serious consideration by one who is seeking a permanent and excellent paying position. Independent company, located South East, financially sound, long established, government inspected. Unlimited advancement depending on ability and initiative. Prefer applicants between ages 35 and 45. Practical knowledge of hog killing, cutting and all other allied departments essential. Must have education equal to complete high school or better. Applicants references subject to thorough investigation. Give full details and phone number in first letter. Strictly confidential. Write W-2937, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

PLANTS FOR SALE

FOR SALE: Small packing plant in west Texas. Sausage kitchen, three coolers, 20 cattle, 20 hogs daily. 20 acres land. Feed lots for 200 cattle. For more information write FS-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT

FOR SALE—Two cooker dry rendering plant, operating in Pacific Northwest. Includes real estate, buildings and machinery, together with spur track. \$75,000.00. Write FS-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE for sale. 100x60 ft. building of brick and concrete blocks. 3 coolers, 35x25 ft. New Carrier refrigeration. 10 HP motor and compressor. Killing floor equipped for small kitchen. Plant in operation doing good business. Would consider partner. Carl Cummings, Box 464, Quanah, Texas.

CUSTOM ABATTOIR

Buildings, equipment—1946—located on main highway in N.E. Pennsylvania, close to N. Y., Philadelphia—population 250,000. Capacity 25 cattle, 100 calves, 25 hogs—daily. Fully equipped. One acre land, new four-room house, conveniences—free water supply. \$30,000. Reply FS-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

AIR STUFFER WANTED: 100 pounds and over. W-294, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

ICE MACHINES

FRICK—10x10, 125 HP motor, synchronous, direct drive, 300 r.p.m.

YORK—9x9 Model Y15, flat belt drive.

FRICK—7x7 with 35 HP motor, 275 r.p.m., V-flat drive.

YORK—6x6 Model D8, 30 HP motor, high speed.

YORK—4x4, 10 HP motor, self-contained.

CARRIER—15 HP Freon, self-contained.

CARRIER—5 HP Freon, self-contained.

CARRIER—2 HP, self-contained.

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 5, Ill.

CHesapeake3-3300

Single items or complete plants bought and sold.

For Immediate Delivery from Stock

300# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
Rotary Cutter with 21-30" Round Blades
Beef Slicers; Hottmann Mixers; Stuffers; Tanks;
Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

Newman Tallow & Soap Machinery Co.
1051 W. 35th St., Chicago 9, Ill.

FOR SALE: One new model 5-9 Hayssen carton wrapping machine, used 30 days, cost \$2,600.00, will sell for \$1,500.00. FS-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Moylan, Pennsylvania.

We have to offer for immediate delivery the following equipment in excellent condition:
400 Lb.—Boss Stuffer.....\$700.00
200 Lb.—Boss Stuffer, No Valves.....450.00
No. 405—Boss Fat Dicer, 1 HP.....425.00
No. 146—Boss Grinder, 15 HP.....700.00
Stainless Steel Stuffing Table
(Extra Heavy).....200.00
All shipments F.O.B., Ohio.
H. F. BUSCH COMPANY
Bond Hill, Cincinnati 29, Ohio
Phone Redwood 1350

Meat Packers—Attention

FOR SALE: 1-100 gallon jacketed, agitated Steel Kettle; 2-Anco #261 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallon; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 1-Anco 3'x6' Lard Roll, m.d.; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

- 1—Mixer, Boss 35.
 - 1—Blacksmith Hand Forge with hand bellows.
 - 1—The Alton Head Cheese Meat Cutter.
 - 1—Fat Cutter.
 - 1—Enterprise Spice Grinder.
 - 1—Chattillon Scale, 20#, with pan.
 - 1—Bone and Cracking Mill (small).
- W-303, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED AND FOR SALE

WANTED: Number three or four Hottmann cutter, six pocket M and S filler, no can fill attachment. Waukesha but food pump. FOR SALE: Buffalo silent cutter 43E, head cheese cutter, pan washer. Ty-linking machine, package tying machine all with motors, several cooking tanks, fifty mesh screen for 42-inch sausage cages for smoking jowls, etc. All the above in good condition and priced for quick sale. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

BUSINESS OPPORTUNITIES

FOR LEASE: Plant in northern Minnesota, capable of handling 150 head of cattle daily. Plant is 4 years old, has excellent rail and truck service. FR-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER—23 years' experience in all operations, capable of organizing plant on profitable basis. Good general experience in all departments. Will consider investment. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED—Imported Corned and Roast Beef. We would like to contact some packer or importer that has this to offer to the jobbing trade in Georgia and Florida. We have had 35 years' experience selling canned meats to this trade and can get results. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Write for Our Weekly Bulletins.

EXCLUSIVE OFFERINGS

Barliant & Company have been authorized to sell the following equipment, in excellent condition, available for immediate shipment, located at the former C. J. Bowers Plant, Marshallville, Ohio:

- 8281—GRINDER: Boss #322, heavy duty, 25 HP motor.....\$1200.00
- 8273—BELLY ROLLER: Boss #167, Jr., motor chain drive, 2 HP motor.....750.00
- 8262—SHREDDER: Boss #705, size 30, V-belt drive, motor, starter, pushbutton switch.....2400.00
- 8257—FRESH HOG CASING CLEANER: Anco, 16" crusher, 30" stripper, 16" finisher, 2-compartment tank.....2200.00
- 8258—SMOKEHOUSE: Carrier, 2 compartment, air conditioned, 10'x13'x9' overall, Powers regulators.....3000.00
- 8259—BAKE OVEN: McDonald No. 3 1/2 C19, Wagner 1/4 HP motor.....750.00
- 8254—HOG HOIST: Boss Jr. 18", Jerklees, flat belt drive, 2 HP motor.....750.00
- 8255—SCALDING VAT: Boss #131, 5x14 x 36", welded steel.....380.00
- 8260—COOKING BOX: Welded steel, 2 compartment, 7'1"x42"x24".....100.00
- 8261—COOKING BOX: Boss #489, welded steel, 2 compartment, 7x3x2.....125.00
- 8264—STORAGE TANK: Steel, 6'3"x4'0" with steam coil.....700.00
- 8256—HOG GAMBRELLING TABLE: Boss #278, 8 ft. table, 30" wide, platforms, black steel top.....175.00
- 8275—CUTTING TABLE: Stainless steel, 5'x8" without cutting boards.....80.00
- 8287—SMOKE STICKS: Steel and wood 42" sticks, metal, each......10
Wood, each......05
- 8286—40 SAUSAGE STICK HANGING TRUCKS: for 42" sticks, ea.....47.50
- 8280—8 BLOWERS: Recoy Refrigeration Blowers, ea.....85.00
- 8279—88 SHIPPING BASKETS: Gordon "Alumi-Lug," ea.....8.50
- 8278—12 SAUSAGE MEAT TRUCKS, ea.....37.50
- 8277—9 LOIN TRUCKS, ea.....65.00
- 8276—HAM PRESS: Boss.....50.00
- 8263—BAROMETRIC CONDENSER: Boss #2732, size 3, new, never used, with condensing tank.....900.00
- 8282—350 HOG TROLLEYS, ea......00
- 8272—AIR COMPRESSOR: Gardner-Denver Model AAB-100-P vertical, 10 HP, master motor and starter.....650.00
- 8269—AMMONIA COMPRESSOR: Carrier-Brunswick, Model 7F6-100 WF, 4 cylinder, V-belt drive, 10 HP motor.....900.00
- 8270—COMPRESSOR UNIT: General Refrigeration Model 410, V-belt drive, with totally enclosed fan cooled motor.....650.00
- 8268—AMMONIA COMPRESSOR: York 6x6, vertical duplex, enclosed type, V-belt drive, 20 HP motor.....950.00
- 8271—AMMONIA COMPRESSOR: York 3x3, duplex, G.E. type, model 3K-254E-HB, 5 HP, 1725 RPM motor.....450.00
- 8284—BEEF HOIST: Boss #285, with 15 HP motor.....350.00
- 8265—TRACE SCALE: Toledo, s t y l e 1127AK, low ceiling type.....335.00
- 8266—SCALE: Howe, 72"x48" steel platform Weightograph Dormant Scale, double brass beam.....400.00
- 8267—SCALE: Livestock, Fairbanks, 11,000 lb., 7'6"x14" platform.....750.00
- 8263—SCALE: Toledo 321-A, portable platform scale on wheels, with 4 roller elevated top, removable.....300.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

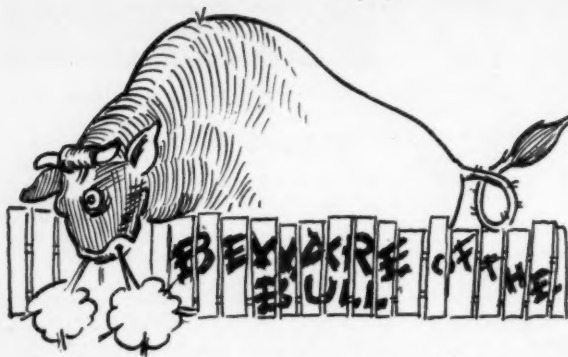
BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHeldrake 3-3212

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.



The electric fan in Edward Renert's Los Angeles butcher shop wasn't for the purpose of cooling him or the meat he tossed on the scales. Renert recently pleaded guilty to shortweighting a customer. Inspector Patric Gibbons of the bureau of weights and measures testified that the butcher trained his fan on the sensitive scales and the air stream depressed the scales.



"Spud-dogs" were used at the annual potato festival in Grand Rapids, Minn. to promote potatoes. Junior Chamber of Commerce members, using a drill press, bored 3/4-in. holes in 1,500 potatoes, slipped in wieners and baked them. They were readily consumed by fair visitors.



The Fat Boys recently filed papers of incorporation with the Wisconsin secretary of state, but it isn't a new group of overweight men. They merely incorporated under that name as a Milwaukee firm to deal in animal and vegetable fats.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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